

LUNCH 2 COURSE £28.95 / 3 COURSE £32.95  
DINNER 2 COURSE £35.95 / 3 COURSE £42.95

FEBRUARY 2024

THE LORD BUTE  
HOTEL & RESTAURANT

BY  
Bradley Green

VG ITALIAN OLIVES £4.50  
With black pepper & olive oil.

V FRESH BREADS £4.50  
With rolled salted butter & rolled herb butter.

VG TOASTED WALNUTS £4.50  
With amber maple syrup.

OLIVIER SALAD  
Tempered egg, crostini, chive gel.

SMOKED SALMON TERRINE  
Cucumber carpaccio, dill mustard, crostini.

MOREL BISQUE V  
Rosemary brioche croutons.

POTTED DORSET CRAB  
Crostini, salted butter.

PAN FRIED SCALLOPS £5 Supplement  
Pea & white truffle purée, fried bacon.

SMOKED DUCK BREAST  
Fenel & orange salad, burnt rum reduction.

8<sup>oz</sup> FILLET STEAK £8 Supplement  
Hand cut fries, confit garlic, roasted cherry tomatoes,  
& peppercorn sauce.

ROASTED DUCK BREAST  
Cherry & port sauce, sage butter creamed potatoes.

ROASTED CHICKEN  
Porcini mushroom and madeira sauce, wilted spinach  
charred sweetcorn.

PAN FRIED SALMON  
Champagne butter sauce, leek & potato gratinée.

PAN ROASTED LAMB RUMP  
Sage butter creamed potatoes, confit garlic,  
port & redcurrant reduction.

CREAMED SPINACH PAPPARDELLE V VGO  
Genovese pesto oil.

VANILLA CHEESECAKE V  
Rhubarb compote. Fresh fruit.

BRADLEY'S CHEESEBOARD V £3 Supplement  
With walnut honey & sourdough crackers.

STICKY TOFFEE PUDDING V  
Toffee sauce, vanilla ice cream.

TRIO DE SORBET VG  
Please ask for today's selection.

**Our dish descriptions don't always mention every ingredient, so please ask if you are unsure.** Please inform staff of any food allergies, intolerances or dietary requirements **prior** to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.

GFO GLUTEN FREE OPTION

V VEGETARIAN

VG VEGAN