

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

PLANT BASED MENU | WINTER 2024

THE LORD BUTE HOTEL & RESTAURANT

BY
Bradley Green

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

FRESH BREADS £4.50 V
Please ask for today's selection. With rolled salted butter & rolled herb butter.

CUCUMBER CARPACCIO VG
Roasted walnuts, sweet Ponzu reduction.

WILD MUSHROOM PÂTÉ VG
Pear & quince jam, crostini.

WALNUT, STILTON & PEAR SALAD V
Treacle & ponzu reduction, brioche croutons.

TEMPERED EGG YOLKS V
Melba toasts, sauternes velouté.

SEARED ARTICHOKE TAGLIATELLE V
Creamed goats cheese sauce, Genovese pesto oil.

TOASTED WALNUT CORGETTE VG
With beluga lentils & a dark soy reduction.

PAN-FRIED GNOCCHI VG
With a portobello, vegan cream & brandy, sauce.

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

PEANUT BUTTER & CHOCOLATE TORTE V
Vanilla ice cream.

DECONSTRUCTED POACHED PEAR CRUMBLE V
Pumpkin gel, toasted almonds, vanilla ice cream.

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

VG VEGAN

V VEGETARIAN

WINT/JAN/PFO1