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WINTER

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TASTING MENU 2024

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THE LORD BUTE  
HOTEL & RESTAURANT

BY  
Bradley Green



# TEN COURSE TASTING MENU

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## COURSE ONE

### AMUSE-BOUCHE

Sauté Foie Royale, Chicken Croustillant en couches with Lavendar Smoked Pear Jam.

Pâte Filo Cigar with Porchini Mousseline  
Chive gel, Onion Ash.

Rolled Toasted Walnut & Ash Goats Cheese Shpere  
Calvados & Black Carrot syrup.

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## HAND CLEANSE

### HOT TOWEL

Warm Himalayan Saltwater, Cajeput Oil,  
Flowering Osmanthus, Bergamot.

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## COURSE TWO

### BREAD

Rosemary Loaf with Black Garlic, Beef Tallow Candle  
Seared Bone Marrow.

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## COURSE THREE

### PRE-STARTER

Flamed Cashew set cream.  
Baerii Caviar, Beetroot crisp.

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## COURSE FOUR

### PALLETE CLEANSE

Black Pepper Sorbet, Sea Salt Foam.

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## COURSE FIVE

### CONSOMMÉ

Consommé a La Royale, Pearls, Gold.

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## COURSE SIX

### STARTER

Fillet Tartare.  
Tempered Yolk & Crumb Tasting Spoon.

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## COURSE SEVEN

### PRE-MAIN

Butter Seared Lyme Regis Scallop.  
Coconut Emulsion, Lime Foam.

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## COURSE EIGHT

### MAIN COURSE

28-Day, Dry Aged Fillet Steak, Rare.  
Pomme Pave, Confit Garlic Sweets.

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## COURSE NINE

### CHEESE COURSE

Raclette.  
Bacon Cracker, Walnut & Lavendar Honey.

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## COURSE TEN

### DESSERT

The White Chocolate Apple.