

LUNCH 2 COURSE £28.95 / 3 COURSE £32.95

DINNER 2 COURSE £35.95 / 3 COURSE £42.95

APRIL 2024

THE LORD BUTE HOTEL & RESTAURANT

BRADLEY BY GREEN

HANDMADE AMUSE-BOUCHE £7pp
Requires 24 hours notice.

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

V FRESH BREADS £4.50
With handmade tarragon & white truffle butter.

VG TOASTED WALNUTS £4.50
With amber maple syrup.

HONEY ROASTED CARROT SALAD V
With feta, toasted pine nuts & lavender smoked honey.

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

SEARED SCALLOPS £4 Supplement
Pea & truffle purée, mapled lardons.

8^{OZ} FILLET STEAK £8 Supplement
Hand cut fries, confit garlic, roasted cherry tomatoes,
& peppercream sauce.

ROASTED CHICKEN
Chestnut sauce, roasted potatoes, braised baby gem,
sweetcorn purée.

PAN ROASTED LAMB RUMP
Potato pavé, confit garlic, rosemary demi-glace,
and a mint gremolata.

CHOCOLATE MOUSSE V
Strawberries & chocolate soil.

RASPBERRY MILLEFEUILLE V
Vanilla cream, raspberry sauce.

TOASTED WALNUT COURGETTE VG
With ponzu & maple reduction, parsnip purée & rice chips.

POTTED DORSET CRAB
Crostini, salted butter.

LOBSTER BISQUE
Toasted brioche croutons.

ROASTED DUCK BREAST
Merlot reduction, sage butter creamed potatoes, wilted spinach.

PAN ROASTED LEMON SOLE £4 Supplement
Beurre blanc sauce, crushed new potatoes, braised samphire.

SALMON GRENOBLOISE
Lemon butter sauce, capers, samphire, roasted potatoes.

GARLIC & RICOTTA GNOCCHI V VGO
With wilted spinach & roasted cherry tomatoes.

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

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

SPRING/APRIL/PF01