

JUNE 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.

SALMON RILLETTES  
With horseradish crème fraîche & crostini.

FRIED CALAMARI  
With lime mayonnaise.

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

POTTED DORSET CRAB  
Crostini, salted butter.

SEARED SCALLOPS £4.50 Supplement  
Pea & truffle purée, mapled lardons.

BEETROOT & GOATS CHEESE SALAD V  
With lavender smoked honey.

PAN ROASTED SEA BASS  
Beurre blanc sauce, parmentier potatoes, braised samphire.

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

DUCK BREAST  
Herb butter mash, orange sauce, wilted spinach.

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

ROASTED CHICKEN  
Lemon & spinach risotto, roasted cherry tomatoes.

LEMON BUTTER SEA TROUT  
With capers, samphire, crushed new potatoes.

CHERRY TOMATO LINGUINE V VGO  
With wilted spinach & roasted courgette.

VANILLA CRÈME BRÛLÉE V  
Fresh fruit.

BRADLEY'S CHEESEBOARD V £4 Supplement  
With walnut honey & sourdough crackers.

STRAWBERRY MILLEFEUILLE V  
Vanilla cream, raspberry sauce.

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.



**2024**



**TWO AA ROSETTE AWARD  
FOR CULINARY EXCELLENCE**

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*Bradley* <sup>BY</sup> *Green*

EXECUTIVE CHEF: **BRADLEY GREEN**

HEAD CHEF: **RAE STAFFORD**

SENIOR SOUS: **DAN SHELLEY**

CHEF DE PARTIE: **CONNOR RADERMACHER**

COMMIS I: **HARVEY NEWBURY**

KITCHEN PORTER I: **LEAKY GITERU**

KITCHEN PORTER II: **CHERRY SNOW**