



TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

FRANK SINARTA TRIBUTE 2025

SHOW NIGHT

THE LORD BUTE
HOTEL & RESTAURANT

Bradley BY Green

BREAD & BUTTER

BUTTERNUT SQUASH & COCONUT SOUP 
Rosemary brioche croutons


FLAMED GOATS CHEESE 
With beetroot & honey.

CHICKEN LIVER PARFAIT
Crostini.

CREAMY GARLIC MUSHROOMS 
On toasted brioche.


HERB CRUSTED CHICKEN
Served with stuffing, seasonal vegetables,
roasted potatoes, stuffing & gravy.

PAN ROASTED SEA BASS
With lemon butter & crushed new
potatoes.


ARTICHOKE LINGUINE 
With charred lemon & crispy rosemary.

ROASTED SIRLOIN OF BEEF
Seasonal vegetables, roasted potatoes
Yorkshire pudding & gravy.

SALTED CARAMEL CHEESECAKE
Fresh Fruit.

BRADLEY'S CHEESEBOARD  £3 Supplement
With Walnut Honey & Sourdough Crackers.

CHOCOLATE BROWNIE 
Salted Caramel Sauce & Vanilla Ice Cream.

TRIO OF SORBET 
Please ask for today's selection.