

SPRING 2025

THE LORD BUTE
HOTEL & RESTAURANT

BY
Bradley 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.

SMOKED HADDOCK MOUSSE
Dijon crème fraîche, crispy shallots.

ROASTED ONION ARANCINI **V**
With truffle aioli.

SEARED SCALLOPS £4.50 Supplement
Charred sweetcorn purée, chorizo crumb, lemon olive oil.

ROSEMARY CRUSTED HAKE
Parmesan potatoes and caper butter.

ROAST CHICKEN SUPRÊME
Dijon sauce, garlic creamed potatoes, charred corn.

MUSTARD & HERB CRUSTED LAMB
Lamb chops, parmesan potatoes, malbec reduction.

LEMON SOLE £6 Supplement
Beurre blanc, wilted spinach & crushed new potatoes.

TARTE TATIN **V**
Clotted cream.

CHOCOLATE BROWNIE **V**
Salted Caramel Sauce & Vanilla Ice Cream.

POTTED DORSET CRAB
Crostini & Salted Butter.

COLD SMOKED DUCK
Burnt rum reduction, orange & fennel.

HEIRLOOM TOMATO SALAD **V**
Mozzarella, basil oil.

8oz FILLET STEAK £8 Supplement
Hand-cut fries, slow roasted garlic, roasted cherry tomatoes & peppercream sauce.

PAN ROASTED DUCK
Garlic creamed potatoes, wilted spinach marmalade sauce.

CREAMY MUSHROOM GNOCCHI **V**
With roasted cherry tomatoes.

BRADLEY'S CHEESEBOARD **V** £4 Supplement
With Walnut Honey & Sourdough Crackers.

TRIO OF 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.