

BUTLERS RESTAURANT

THANKSGIVING MENU

TO BEGIN

HAND-DIVED ROASTED SCALLOP Girolles, pickled shallot, pink peppercorn sauce	28	ROASTED QUAIL Chicory, pear, walnut, autumn truffle	26
BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲 Chicken pot pie	15	BABY VIOLET ARTICHOKE (V) Girolles, leeks, nage emulsion	22
H FORMAN & SON LONDON SMOKED SALMON Traditional accompaniments	28	ROASTED DELICA SQUASH (VG) Butternut squash, radicchio, pumpkin seeds, Cabernet Sauvignon vinaigrette	20
NATIVE LOBSTER & CRAYFISH COCKTAIL Marie Rose, wholemeal bread, lemon	26	NEW ENGLAND CORN CHOWDER (V) Gremolata, sage	15

GRILLS

HEREFORD AGED BEEF FILLET STEAK 250G Watercress, béarnaise	57	SPICED LAMB CUTLETS Roasted garlic, cucumber, spring onion, devilled jus	38
HEREFORD AGED BEEF RIB EYE STEAK 400G (Bone in), watercress, béarnaise	59	DOVER SOLE 🍲 Grilled or meunière	65

SIGNATURE MAINS

ROASTED DEVONSHIRE CHICKEN Girolles, artichoke, turnips, nage emulsion	29	PAN ROASTED HALIBUT Rainbow chard, Granny Smith apple, lemon and miso butter nage	36
DINGLEY DELL PORK TOMAHAWK Granny Smith apple, salty fingers, capers, shallot, jus	34	FISH & CHIPS Beer battered haddock, triple cooked chips, mushy peas, pickles, tartare sauce, curry sauce, gravy	28
FREE-RANGE KELLY'S BRONZE LEG TURKEY Apricot & chestnut stuffing, sweet potato & spring onion mash, glazed carrots, honey mustard parsnips, Brussels sprouts, cranberry sauce, bread sauce, turkey gravy	34	SALT-BAKED HERITAGE BEETROOT (VG) Cannellini beans, turnip, kale, vanilla and ginger jus	24
BLACK SALSIFY (V) Squash, baby onion, sage, hazelnut, Parmesan	26		

SIDES

MASHED POTATO (V)	8	GRILLED BABY GEM CAESAR	8
GREEN BEANS & SHALLOT (VG)	8	SAUTÉED SPINACH (VG)	8
TENDERSTEM BROCCOLI, CHILLI & LEMON (VG)	8	TRIPLE COOKED CHIPS (VG)	8

🍲 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan
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Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

WINE LIST

CHAMPAGNE	125ml	Bottle
Lanson Black Label Reserve	22	110
Lanson Rosé	22	120
Lanson White Label	22	120
Bollinger		140
Ruinart Rosé Brut		165
Ruinart Blanc de Blancs		200
Laurent Perrier Brut		120
Laurent Perrier Héritage Brut		165
Laurent Perrier Rosé		185
Krug, Grand Cuvée Brut		345
Dom Pérignon 2013		395
Cristal Roederer		450

SPARKLING WINES	125ml	Bottle
Zarlino Prosecco Asolo DOCG	16.50	55
Wild Idol Sparkling White 0.0%	15	80
Wild Idol Sparkling Rosé 0.0%	15	80

WHITE WINES	175ml	250ml	Bottle
France			
Macon-Chardonnay Reserve, Cave de Lugny			60
Pouilly-Fumé Ladoucette			70
Domaine Passy 'Le Clou' Chablis			88
Chablis 1er Cru Vau-Ligneau, Pierre Ponnelle	24	33	94
Sancerre Domaine Reverdy Ducroux			97
Condrieu, E. Guigal			135
Chassagne-Montrachet Blanc 2021			180
Puligny-Montrachet Bzikot			195
Meursault Bouzereau-Gruère			240

Spain				
Albariño, Pazos de Lusco		18	24	58

USA	
Chardonnay Au Bon Climat, Santa Barbara	82

Italy			
Gavi di Gavi, Boschetto DOCG	15	18	45
Planeta Cometa			85

New Zealand			
Jackson Estate 'The Settler' Sauvignon Blanc	17	20	55
Cloudy Bay 'Te Koko' Sauvignon Blanc			65

Australia	
Riesling, Petaluma Yellow Label Hanlin Hill	77
Viognier, Yalumba Virgiliu	77

RED WINES	175ml	250ml	Bottle
Italy			
Chianti Classico Valiano 6.38 Gran Selezione	18	24	70
Le Volte dell' Ornellaia			80
Le Difese Tenuta San Guido			85
Masi Costasera Amaroni Classico			120
Brunello, Banfi Poggio alle Mura			140
Grattamacco Bolgheri Superiore			198
Tignanello			350

Argentina				
Malbec, Zuccardi Q	16	21	60	

France	
Les Palais Crozes-Hermitage Red	64
Bourgogne Pinot Noir, Cave de Lugny	85
Châteauneuf-du-Pape Réserve des Dentelles	93
Ségla, Margaux	100
Bourgneuf Pomerol	120
Moillard-Thomas Gevrey-Chambertin	180
Domaine Robert Sirugue 'Les Trois Terroirs'	
2019/20, Vosne-Romanée	265
Gazin Pomerol	310

Spain				
Rioja Crianza, Beronia CZA				55
Rioja Reserva, Beronia S. 198	23	28		85
Muga, Prado EneaRioja Gran Reserva				150

Australia			
Cabernet Sauvignon, Wirra Wirra MVCG	20	25	77
Shiraz Cabernet, Penfolds Max's			165

USA	
Zinfandel, Decoy, Duckhorn, Sonoma County	80
Pinot Noir, Au Bon Climat 'Isabelle'	160
Cabernet Sauvignon, Duckhorn, Napa Valley	165

ROSÉ WINES	175ml	250ml	Bottle
France			
d'Estoublon Rose, Roseblood	18	21	63
Alphonse Mellot Le Paradis Sancerre			70
Rock Angel Rosé by Whispering Angel			80
Château d'Estoublon '1489 by Roseblood'			
2022/2023, Côtes de Provence			130

Italy	
Scalunera Etna Rosato, Torre Mora	85

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THANKSGIVING DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍂 15
Autumn berry compote

PEAR SOUFFLÉ (V) 15
Poire Williams ice cream

DARK CHOCOLATE & IRISH CREAM CAPPUCCINO (V) 15
Cardamom ice cream

PUMPKIN PIE (V) 15
Chantilly cream

PLUM & FRANGIPANE TART (V) 15
Crème fraîche

BREAD & BUTTER PUDDING (V) 15
Crème anglaise, glazed orange

ASSORTED ICE CREAMS AND SORBETS 15
Ice creams (V): Madagascar vanilla | Belgian chocolate | lavender
Sorbets (VG): Plum, rosemary & gin | lime & cucumber | cherry & lemon thyme

DESSERT WINES

ESSENSIA ORANGE MUSCAT 14

ELYSIUM BLACK MUSCAT 14

ROYAL TOKAJI 5 PUTTONYOS 2017 20

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SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, supplier of farmhouse cheese from UK. All served with homemade damson jelly, grapes, celery & crackers

THREE FOR £16 | FOUR FOR £19 | FIVE FOR £25

STICHELTON

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

SPARKENHOE RED LEICESTER

Richly savoury, brothy flavour and a texture that is crunchier and more crystalline, raw cow's milk

DORSTONE

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

BARON BIGOD

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

SELECTION OF PORTS & SHERRYS

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

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