

BUTLERS

À LA CARTE



Denotes a favourite recipe of Bea Tollman, our Founder and President.

STARTERS

LONDON BURRATA (V)

Heritage tomato, Dorset rocket, herb salsa

12

BEA TOLLMAN'S CHICKEN NOODLE SOUP



8

GLAZED PIG CHEEKS

Chopped egg, cornichons, pickled onion, chives

14

EGG YOLK POTATO AND TRUFFLE RAVIOLI (V)

English peas, girolles, Baron Bigod

14

ORKNEY KING SCALLOP

Cornish crab, hazelnut, apple, dill

13

H. FOREMAN'S LONDON SMOKED SALMON

16

HERITAGE TOMATO AND BEETROOT (VG)

Dorset rocket, herb salsa

9

SALADS

BEA TOLLMAN'S CAESAR SALAD



12

add grilled chicked

5

BEA TOLLMAN'S COBB SALAD



12

BUTLER'S CHOPPED SALAD (VG)



10

FISH AND CHIPS

Beer battered haddock with triple cooked chips, mushy peas, tartare sauce

Served with curry sauce, gravy and pickles

20

GRILLS

T-BONE STEAK TO SHARE

Bone marrow, caper, anchovy sauce

80

DRY AGED RIB EYE STEAK 280G

Béarnaise sauce

36

DOVER SOLE



Hollandaise sauce

40

GRILLED SUSSEX HALLOUMI (V)

Grilled baby carrots, courgette, broad bean hummus, dukkah

20

GRILLED HEN OF THE WOODS (VG)

Grilled baby carrots, courgette, broad bean hummus, dukkah

18

PIES

JACOBS LADDER SHORT RIB, STOUT AND STICHELTON

Beef gravy

18

CHICKEN, TRUFFLE AND CHESTNUT MUSHROOM

Chicken gravy

16

SMOKED HADDOCK, PARMESAN AND CHIVE

Parsley white wine cream sauce

17

ROAST SQUASH, KALE, GOAT'S CHEESE AND PINE NUT (V)

Chive white wine cream sauce

15

WEST COUNTRY LAMB AND MINT PIE

Lamb gravy

18

MAINS

ROAST DEVONSHIRE CHICKEN

Charred leek, grilled hen of the woods, crispy chicken skin, green peppercorn sauce

20

PORK BELLY

Cavolo Nero, black pudding croquette, artichoke, roasted garlic, pork sauce

24

CANNON OF LAMB

Smoked tomato, courgette, anchovy, goat's cheese, lamb sauce

30

PAN FRIED HALIBUT

Pancetta, sweetcorn, baby fennel, smoked celeriac, parmesan veloute

30

GRILLED VIOLET ARTICHOKE (VG)

Smoked tomato, courgette, basil

add goat's cheese (V)

18

SIDES

CREAMED MASH
POTATO

TRIPLE COOKED
CHIPS, SMOKED
SEA SALT

KALE, GARLIC,
CHILLI

ENGLISH PEAS
AND BACON

ROASTED NEW
POTATOES

BUTTERED
SPINACH

5

Please place your electronic devices on silent. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Butlers at the Chesterfield, 35 Charles Street, Mayfair, London W1J 5EB, United Kingdom

T: +44 (0)20 7491 2622
W: CHESTERFIELDMAYFAIR.COM

WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
LANSON BLACK LABEL	19	85
LANSON WHITE LABEL	20	90
LANSON ROSÉ	21	95
VEURVE CLICQUOT BRUT NV		98
LANSON BLACK LABEL RESERVE	30	100
DOM PÉRIGNON 2006/2009		395
CRISTAL ROEDERER 2006		450

SPARKLING WINE

	Glass 175ml	Bottle
BOLLAR, SUPERIORE D.O.C.F	15.5	55
<i>Prosecco Di Conegliano Extra Dry</i>		

ROSÉ WINE

	Glass 175ml	Bottle
VINA REAL, ROSADO	10	38
<i>Rioja, Spain</i>		
LE RABAULT, JOSEPH MELLOTT	14	49
<i>Sancerre, Spain</i>		
COEUR DE ROSÉ	16	60
<i>Côtes de Provence, France</i>		

WHITE WINE

	Glass 175ml	Bottle
BLANC DE MER	10	38
<i>Bouchard Finlayson, South Africa</i>		
PINOT GRIGIO, FANTINEL	11	40
<i>Friuli-Venezia, Italy</i>		
PICPOUL DE PINET, RESERVE DE MIROU	11	42
<i>Languedoc, France</i>		
SAUVIGNON BLANC, WALKER BAY	12	45
<i>Bouchard Finlayson, South Africa</i>		
CHARDONNAY SANS BARRIQUE	12	47
<i>Bouchard Finlayson, South Africa</i>		
CHARDONNAY CROCODILE'S LAIR	13	51
<i>Bouchard Finlayson, South Africa</i>		
CHARDONNAY MISSIONVALE	15	55
<i>Bouchard Finlayson, South Africa</i>		
SANCERRE, LA GRAVELLIERE, JOSEPH MELLOTT	16	62
<i>Loire, France</i>		
CHABLIS PREMIER CRU, VAUCOUPLIN	18	70
<i>Burgundy, France</i>		
POUILLY FUMÉ		85
<i>Loire, France</i>		

RED WINE

	Glass 175ml	Bottle
MALBEC, OSADO	10	38
<i>Mendoza, Argentina</i>		
CABERNET SAUVIGNON, PRIMUS	12	44
<i>Maipo Valley, Argentina</i>		
RJOJA RESERVA, DON JACOB	13	51
<i>Margaret River, Australia</i>		
HANNIBAL	17	68
<i>Margaret River, Australia</i>		
PINOT NOIR GALPIN PEAK	18	70
<i>Bouchard Finlayson, South Africa</i>		
FLEUR DE PÉDESCLAUX		75
<i>Pauillac, Bordeaux, France</i>		
LA BERNARDINE		85
<i>Châteauneuf-du-Pape, Rhône, France</i>		
BRUNELLO DI MONTALCINO, RUFFINO		110
<i>Greppone Mazzi Estate, Italy</i>		

Please feel free to speak to the Bar Team to discuss our extensive wine list

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