
BUTLERS RESTAURANT

FOIE GRAS PARFAIT 14

Apple chutney, brioche

HAND DIVED ORKNEY KING SCALLOPS 19

Crispy pork belly, English pea, fennel

H FOREMAN SMOKED SALMON 21

Traditional accompaniments

LONDON BURRATA 12

Heritage tomato, basil, apple balsamic

-

ROAST FILLET OF GALLOWAY BEEF 40

Roscoff onion, summer truffle

GRILLED DOVER SOLE 43

Wilted greens, new potato, hollandaise

GIANT COUS COUS 20

Basil and hazelnut pesto, baby vegetables, English feta

AUBREY ALLEN LAMB CANNON 28

Summer vegetables, goats curd, salsa verde

-

SEASONAL SPECIAL

ROAST EVERLEIGH FARM GROUSE 28

Lentils du puy, pancetta, blackberry

-

WHITE CHOCOLATE AND RASPBERRY ARCTIC ROLL 9

Peach, vanilla Chantilly

CHOCOLATE FONDANT 9

Raspberry, peanut butter icecream

BEA TOLLMANS HONEYCOMB ICECREAM

Salted caramel sauce

SELECTION OF NEALS YARD CHEESE 12

Chutneys, grapes, crackers, fresh figs

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.