

BUTLERS


# À LA CARTE

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

## STARTERS

ORKNEY KING SCALLOP  
*Five-spice chicken wings, Jerusalem artichoke,  
plum, samphire, dill*  
22

DRESSED CORNISH CRAB  
*Apple, radish, dill, almonds*  
20

BEA TOLLMAN'S CHICKEN NOODLE SOUP   
*Chicken pot pie*  
15


H. FOREMAN'S LONDON SMOKED SALMON  
*Traditional accompaniments*  
22


MAPLE CURED HAMMOCK  
*Watercress, summer vegetables, pea granita*  
15

(V) LONDON BURRATA  
*Isle of Wight tomatoes, herb salsa, pine nuts, wild garlic*  
15

(VG) ISLE OF WIGHT TOMATOES  
*Herb salsa, pine nuts, wild garlic*  
12

## SALADS

BEA TOLLMAN'S CAESAR SALAD   
15  
*Add grilled chicken*  
5

BEA TOLLMAN'S COBB SALAD   
20

## FISH AND CHIPS


Beer battered haddock, triple cooked chips, mushy peas, tartare sauce  
*Served with curry sauce, gravy and pickles*  
25

## GRILLS

DRY-AGED RIB EYE STEAK 400G  
*Watercress salad, béarnaise sauce*  
44

DRY-AGED BEEF FILLET STEAK 230G  
*Watercress salad, béarnaise sauce*  
36

RACK OF LAMB  
*Mint salsa*  
38

DOVER SOLE   
*Hollandaise sauce*  
46

BARBECUED HISPI CABBAGE  
*Miso butter, chilli & hazelnut crumb, sesame dressing*  
19

## MAINS

HAY SMOKED DEVONSHIRE CHICKEN  
*Cauliflower and fennel tart, chicken skin mayonnaise,  
wild garlic, summer truffle*  
26

HERB CRUSTED LAMB  
*Spiced lamb shoulder, mushy peas, sheep's curd mousse,  
heritage carrots, lamb sauce*  
30

PAN FRIED TURBOT  
*Purple kale, kohlrabi, broad beans, saffron mussel sauce*  
32

(V) SUSSEX HALLOUMI  
*Courgette and basil purée, baby artichoke, radish*  
24

(VG) HEN OF THE WOODS  
*Courgette and basil puree, baby artichoke, radish*  
20

## PIES

JACOBS LADDER SHORT RIB,  
STOUT AND STICHELTON PIE  
*Buttery mashed potato, peas, beef gravy*  
25

WEST COUNTRY LAMB AND MINT PIE  
*Buttery mashed potato, peas, lamb gravy*  
25

CHICKEN, TRUFFLE  
AND CHESTNUT MUSHROOM PIE  
*Buttery mashed potato, peas, chicken gravy*  
23

SMOKED HADDOCK,  
PARMESAN AND CHIVE PIE  
*Buttery mashed potato, peas, white wine cream sauce*  
22

(V) BUTTERNUT SQUASH, KALE,  
GOAT'S CHEESE AND PINENUT PIE  
*Chive white wine cream sauce*  
21

## SIDES

5

CREAMY MASHED  
POTATO

ENGLISH PEAS & BACON

TRIPLE COOKED CHIPS,  
SMOKED SEA SALT

TENDER STEM BROCCOLI,  
CHILLI & GARLIC

JERSEY ROYALE  
POTATOES

BUTTERED SPINACH

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

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.

# WINE LIST

CHAMPAGNE	Glass 175ml	Bottle	RED WINE	Glass 175ml	Bottle
Lanson Le Black Label	19	85	<b>Italy</b>		
Lanson Le White Label	20	90	Ripasso, Valpolicella Superiore, La Casetta		50
Lanson Le Rosé Brut	21	95	Chianti Classico Riserva, Villa Antinori		78
Besserat de Bellefont Rosé		95	Le Volte dell' Ornellaia		80
Bollinger		98	Le Difese Tenuta San Guido		85
Ruinart Blanc de Blanc		155	Amarone Classico Costasera, Masi		120
Ruinart Rosé Brut		165	Barolo, Giacomo Fenocchio Castellero		150
Laurent Perrier Ultra Brut		165	Brunello, Banfi Poggio alle Mura		150
Krug, Grand Cuvee Brut		330	Grattamacco Bolgheri Superiore		198
Dom Pérignon Brut 2012		385	Tignanello		350
Louis Roderer Cristal		450	<b>Argentina</b>		
			Malbec, Zuccardi Q	14	60
<b>SPARKLING WINE</b>	<b>Glass 175ml</b>	<b>Bottle</b>	Malbec, Catena Alta, Mendoza		98
Zarlino Prosecco DOCG	15.50	55	<b>Chile</b>		
Mirabeau La Folie Sparkling Rosé		65	Merlot, Montes Single Vineyard	11	40
Nyetimber Classic Cuvée, England		90	<b>New Zealand</b>		
Nyetimber Rose NV		100	Syrah, Te Mata Estate, Hawke's Bay		50
<b>WHITE WINES</b>	<b>Glass 175ml</b>	<b>Bottle</b>	<b>South Africa - Bouchard Finlayson</b>		
<b>South Africa - Bouchard Finlayson</b>			Hannibal		68
Riesling, Blanc De Mer	12	44	Pinot Noir, Galpin Peak	18	70
Chardonnay, Sans Barrique	14	51	<b>France</b>		
Sauvignon Blanc, Walker bay	15	55	Gigondas, E.Guigal		70
Chardonnay, Crocodile's Lair		55	Chateaufeuf du Pape Des Mulets Perrin		93
Sauvignon Blanc, Reserve		58	Fleurie Avalanche de Printemps		98
Chardonnay, Kaaimansgat Limited Edition		62	Ségla, Margaux		100
Chardonnay, Missionvale		60	La Réserve de Léoville-Barton, St-Julien		110
<b>France</b>			Château Fonplégade 2014, Saint-Émilion Grand Cru		130
Gewürztraminer 'Les Princes Abbés'		51	Gevrey Chambertin Alexandre Gauvin		130
Domaines Schlumberger			Louis Latour 'Domaine Latour' Alox-Corton		165
Chablis 1er Cru Fourchaume, Domaine Chatelain		90	Chateau Belair St Emilion Grand Cru 2003		217
Mellot Sancerre Organic Les Demoiselles		97	Château Lagrange St Julien		267
Pouilly-Fumé Ladoucette		100	Volnay 1er Cru Bouchard Père et Fils		290
Meursault Bouzerou Gruere		130	<b>Spain</b>		
Condrieu, E. Guigal		135	Matsu El Viejo, Toro		70
Puligny Montrachet Domaine Joly		160	Rioja Reserva , Vina Ardanza	22	85
<b>Spain</b>			Rioja Gran Reserva, Prado Enea, Muga		150
Rioja Blanco, Muga		40	<b>Australia</b>		
Albariño Martín Códax, Rías Baixas		46	Cabernet Sauvignon, Yalumba Cigar Coonawarra	19	76
<b>USA</b>			Shiraz, Mollydooker The Boxer, South Australia		85
Chardonnay Au Bon Climat, Santa Barbara		82	Shiraz Cabernet, Penfolds Max's		150
<b>Italy</b>			<b>USA</b>		
Pinot Grigio, Stella Alpina, Alto Adige	11	40	Zinfandel, Decoy, Duckhorn, Sonoma County		80
Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio'	13	50	Stags Leap Hands of Time Red		90
Pieropan Calvarino Soave		85	Pinot Noir, Au Bon Climat 'Isabelle'		160
Planeta Cometa		85	Cabernet Sauvignon, Duckhorn, Napa Valley		165
Cervaro Antinori		195	<b>ROSE WINES</b>	<b>Glass 175ml</b>	<b>Bottle</b>
<b>Austria</b>			<b>Spain</b>		
Dom Wachau Grüner Veltliner Smaragd Weissenkirchen		50	Rioja Rosado, Muga	11	40
<b>New Zealand</b>			<b>France</b>		
Pinot Gris, Waimea Estate, Nelson		38	Mirabeau Pure Provence Rosé	13	55
Riesling, Framingham Classic		50	Sancerre, Mellot Le Paradis		60
Sauvignon, Greywacke, Marlborough		80	Rock Angel Rosé by Whispering Angel		80
Sauvignon Blanc, Cloudy Bay Te Koko		130			
<b>Australia</b>					
Riesling, Petaluma Yellow Label Hanlin Hill		77			
Viognier, Yalumba Virgiliu		77			

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

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. Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts and tree nuts.

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