

B

BUTLERS

SUNDAY LUNCH

2 COURSES

≈ £20.50 ≈

3 COURSES

≈ £23.50 ≈

STARTERS

HAMPSHIRE GAMMON TERRINE
with pineapple chutney
and toasted brioche

SALMON GRAVLAX
with a citrus and
chervil creme fraiche

PICKLED BEETROOT
with whipped goat's cheese
and basil pesto

SEASONAL SOUP
with crusty bread

MARINATED CRAYFISH
with avocado puree,
salad leaves and
mango & chilli salsa

MAINS

ROAST RUMP OF ENGLISH BEEF
with roast potatoes, Yorkshire
pudding and roasting jus

ROAST LEG OF ENGLISH LAMB
with roast potatoes, seasonal
vegetables and roasting jus

ROASTED LOIN OF PORK
with crackling, roast potatoes,
cream shallots, seasonal vegetables
and roasting jus

CONFIT OF DUCK
with a cherry purée, braised red
cabbage, and dauphinoise potato

SAUTÉED FILLET OF SEA BREAM
with white Selsey crab, basil mash
and sauce vierge

PARMESAN AND SPINACH
RISOTTO
with rocket & parmesan salad
with truffle dressing

DESSERTS

BRAMLEY APPLE AND PLUM CRUMBLE
with vanilla ice cream

TRIPLE CHOCOLATE BROWNIE
with salted caramel
ice cream

WARM VANILLA RICE PUDDING
with passion fruit
ice cream

STICKY TOFFEE PUDDING
with toffee sauce and
vanilla ice cream

LEMON POSSET
with homemade raspberry sorbet

SELECTION OF ICE CREAMS
AND SORBETS

A SELECTION OF ENGLISH CHEESE
with quince jelly and biscuits

CAPPUCCINO
≈ £3.00 ≈

LATTE
≈ £3.00 ≈

COFFEES

FLAT WHITE
≈ £2.80 ≈

CAFE AMERICANO
≈ £2.50 ≈

ESPRESSO
≈ £2.50 ≈

All ingredients are as locally sourced as possible. A discretionary 10% is added to tables of 6 or more.