



DINNER MENU

NIBBLES

Gordal Olives
(V. Ve. DF. GF)

4

Butterleigh Bread and Oil
(V. Ve. DF. GF)

3

STARTERS

Home Cured Salmon Gravalax (GF)

Port Cooked Beetroot, Horseradish Chantilly, Sourdough Crisp
11

Oak Smoked Wild Mushroom Arancini (V, GF)

Garlic Aioli, Parmesan Crisp
9

Pork Apple & Chestnut Scotch Egg

Runny Free Range Scotch Egg, Celeriac Remoulade
10

MAIN COURSE

Tribute to Chicken

Mushroom Duxelle Filled Ballottine, Chicken Leg Croquette, Potato
Fondant, Crispy Skin, Own Jus, Star Anise and Carrot Purée
23

Trio of Sausages

Pork Sausage, Creamy Mash, Onion Gravy, Crispy Onions and Tenderstem
17

Tempura Fish and Chips (GF)

Chunky Chips, Crushed Peas, Tartare Sauce & Lemon
18

The Butterleigh 6oz Steak Burger

Ale Onions, Beetroot Ketchup & Cheese, Brioche Bun Fries & Coleslaw
18

Beetroot and Walnut Burger (V)

With smoked cheddar, garnish and brioche bun and skin on fries and coleslaw
17

Steak and Ale Pie

Proper pie pastry top and bottom, creamed mash, gravy and vegetables
18

SIDES

Handcut Chips 4.5

Cheesey Chips 5.5

Fries 4.5

Add Truffle & Parmesan + 1.5

Garden Salad 4

Seasonal Vegetables 4

Coleslaw 4

Chicken Goujons 7

Please Inform Your server of any allergies or food intolerances so we can communicate this to the kitchen.
(VG) Vegan (V) Vegetarian (GF) Gluten Free