



DINNER MENU

BUTTERLEIGH BITES

Marinated Olives	(GF/DF/VE)	5	House Pickles	(GF/DF/VE)	4
Butterleigh Bread Board	(V)	7	Haloumi Fries	(GF/V)	7
cultured butter			hot honey		

STARTERS

Devilled Whitebait	8	Butterleigh Grazing Board	15
charred lemon, tartare sauce (GFA)		crispy pork belly, whitebait, pickled quail egg, ale chutney, tartare, charred lemon, watercress (GF/DF)	
Seasonal Soup	8	Ticklemore Goats Cheese	9
homemade bread, cultured butter (GFA)		pear, candied hazelnuts, watercress (GF/V)	
Pulled Chicken Croquette	8		
sweetcorn, chicory, fresh horseradish			

MAINS

Chicken, Ham & Leek Pie	18		
salt baked mash, buttered greens, gravy			
The Butterleigh Burger	18		
beef patty, Quicke's cheddar, homemade bun, ale chutney, pickles & fries (GFA/DFA)			
Harbour IPA Battered Fish	18 Lrg/15 Sml		
chunky chips, 'posh' garden peas, tartare sauce, lemon (GFA/DF)			
Confit Pork Belly	24		
potato & black pudding terrine, roasted apple, cider jus			
Pan Roasted Haunch of Venison	25		
potato rosti, truffled butternut squash, bramble jus (GF)			
Tarragon Potato Gnocchi	14		
wild mushrooms, whipped ricotta, toasted pine nuts (V)			
Tandoori Cod Fillet	24		
Bombay potatoes, onion bhaji, saffron crème fraiche, coriander (GF)			
Autumn Squash Salad	17		
fine beans, vegan feta, candied pumpkin seeds, molasses dressing (GF/DF/VE)			
8oz Aged Rump Steak	26		
beef fat chips, confit tomato, field mushroom (GF/DF)			

SIDES

Beef Fat Chips	(GF/DF)	4.50	Fries	(GF/DF)	4	Bitter Leaves	(GF/DF/VE)	4.50
Cheesy Chips	(GF)	5.50	Buttered Greens	(GF/V)	4	Peppercorn Sauce	(GF)	4

Not all ingredients are listed. While we take care to minimise cross-contamination, we cannot guarantee that any dish is completely free from allergens. If you have an allergy or dietary requirement, please speak to a member of staff before ordering.