



LUNCH 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)	

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)	
Honey Glazed Ham	15
fried hens eggs, beef fat chips (GF/DF)	
Grilled Cheese Sandwich	13
spring onion & pickle, mustard mayo, fries (GFA)	
Fish Finger Sandwich	14
battered fish goujons, homemade bun, tartare sauce, lettuce, fries (GFA/DF)	
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.