

# Butler Whites

## EVENING

### FOR THE TABLE

Bread, Mixed Olives & Dips | 5

Charcuterie Board | 14

Cured meats, olives, pickles, chutney and crackers.

### STARTERS

Ham Hock Terrine | 8

With dill and mustard dressing, pickled shallots and pork scratching crumb.

Crispy Cauliflower Wings | 5

Tempura cauliflower in buffalo or house sauce with garlic aioli and sesame.

Prawn Thermidor | 12

In a rich cheese sauce and served with toasted sourdough.

Whitby Brown Crab Benedict | 15

Crab Welsh rarebit, pickled apple and beetroot slaw.

Henry's Wings | 7

Crispy chicken wings in buffalo or house sauce with blue cheese crumb.

Salt Baked Beetroot Salad | 7

With pecorino, rocket, walnuts, crispy chickpeas and blackberry dressing.

Scallops | 12

With sweetcorn purée and chorizo chimichurri.

Pig Cheeks | 9

Slow-braised cheeks with pea and broad bean fricassee and pea purée.

Burrata Salad | 9

Creamy burrata with tomatoes and basil.

### MAIN DISHES

Seared Lamb Rump | 25

With apricot, confit garlic pomme purée and tenderstem broccoli.

Halibut | 23

With pomme Anna, samphire, asparagus and beurre blanc.

Chicken Roulade | 19

Prosciutto-wrapped chicken with feta, sundried tomatoes and a heritage tomato and pea shoot salad.

Cider Braised Pork Belly | 18

With braised fennel, fennel purée, bubble & squeak and black pudding.

Chicken, Leek & Ham Hock Pie | 19

With mash and herby butter peas.

Asparagus & Pea Risotto | 15

Asparagus, peas, and pancetta cooked in white wine and lemon.

Orange Glazed Duck Breast | 21

With parmentier potatoes, celeriac purée and orange jus.

Beetroot Polenta Steak | 13

With charred broccoli chimichurri and crispy chickpeas.

## STEAKS

*Served with triple cooked chips.*

8oz Centre-Cut Fillet | 38

16oz Ribeye | 32 (perfect for sharing)

12oz Sirloin | 25

## STONEBAKED PIZZA

Margherita | 14

Tomato, mozzarella and basil. *Add buffalo mozzarella | 4*

Italian Meat | 17

Nduja, chorizo and salami with tomato and mozzarella.

## SIDES

Triple Cooked Chips | 4

Side Salad | 5

Seasonal Greens | 6

## Sauces | 3

Diane, peppercorn, blue cheese.

*Please let your server know of any allergies or dietary requirements - many of our dishes can be adapted to suit your needs.*