HUMBER STREET · HULL

Butler Whites

AUTUMN EVENING

FOR THE TABLE

Marinated olives, roasted nuts & pumpkin seeds | 5

Tomato and garlic flatbread | 9

Blue cheese and caramelised onion flatbread | 10

Garlic pizza bread with herb butter | 8

Trio of hummus with pizza-dough flatbread and marinated olives | 7

STARTERS

Wild mushroom and tarragon arancini with a garlic aioli (v) | 10

Crab Welsh rarebit, pickled apple and beetroot slaw | 13

King prawn thermidor with toasted sourdough (gf option) | 14

Ham hock and parsley terrine with piccalilli, cornichons and toasted sourdough | 10

Crispy duck croquette, braised red cabbage, spiced apple and citrus aioli | 12

Sauteed wild mushrooms in a creamy garlic and thyme sauce on toasted sourdough (v) | 8

Normandy-style mussels steamed in a creamy leek, mushroom and cider sauce, with sourdough (gf option) | 12.5

Pulled pork scotch egg with nduja aioli | 12

MAIN DISHES

Posh ‘bangers & mash’ with crispy shallots and tenderstem broccoli | 17

Crispy pork belly with parsnip and potato roasties, apple purée and cider gravy (gf) | 20

Double smash burger with bacon jam, caramelised onion, melted cheese and crisp lettuce, served with slaw and fries | 19

Pan-fried halibut with mussels, charred leeks and crushed autumn potatoes (gf) | 26

Charred tandoori cauliflower with Kashmiri butter sauce and whipped yoghurt (v) | 17

Confit duck with red cabbage, spiced fig and Bramley apple (gf) | 24

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

Pesto and pistachio stuffed chicken wrapped in smoked pancetta on crushed potatoes (gf) | 22

Steak, ale and stilton pie, with chips & buttered Savoy cabbage | 20

Steak stroganoff with fries (gf option) | 24

Wild mushroom stroganoff with fries (v, gf option) | 19

Normandy-style mussels steamed in a creamy leek, mushroom and cider sauce, with sourdough (gf option) | 22

Roast chicken, mushroom and pancetta risotto with fresh tarragon | 20

STEAKS

Served with triple cooked chipss and rocket salad

8oz Centre-Cut Fillet | 42

16oz Ribeye | 40 (perfect for sharing)

12oz Sirloin | 28

Sauces | 3
Diane, peppercorn, blue cheese, chimmichurri.

STONEBAKED PIZZA

BUTLERS BLUE PIG | 16
Pulled pork, blue cheese, bacon jam.

STEAK OF THE ART | 17
Sliced steak, caramelised, onion, rocket, Parmesan, balsamic glaze.

THE GOAT | 15
Goats cheese, caramelised red onion, pesto, rocket.

YES, PINEAPPLE. | 16
Ham hock, roasted pineapple, mozzarella, pickled onion, chilli honey.

POSH MARGHERITA | 15
Tomato, mozzarella, basil pesto, burrata.

THE FORAGER | 17
Truffle béchamel, salami, wild mushrooms, mozzarella.

HOT CHICK | 16
Nduja chicken, mascarpone, roasted peppers.

THE DON | 16
Beef & herb meatballs, tomato sauce, mozzarella.

SIDES

All our sides can be done gluten free excluding our triple cooked chips.

Skin on fries | 5

Parmesan and garlic fries | 6

Triple cooked chips | 5

Butlers Slaw | 4

Seasonal greens | 6

Pork belly crackling with apple sauce | 5

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