

# LIVE SAXOPHONE FIRST SUNDAY OF EVERY MONTH

MAIN COURSE ONLY £19.95 | 2 COURSE 29.95 | 3 COURSE £39.95


## SUNDAY MENU | AUTUMN 2024

# THE LORD BUTE HOTEL & RESTAURANT

BY  
*Bradley Green*

HOMEBAKED BREADS   
INCLUDED IN 2 & 3 COURSE LUNCH

FLAMED GOATS CHEESE   
With beetroot salad & lavender smoked honey.

PAN FRIED GNOCCHI   
With a garlic cream sauce.

TOMATO & RED PEPPER SOUP  
Salted brioche croutons.

POTTED DORSET CRAB  
Crostoni, salted butter.

ROAST SIRLOIN OF BEEF  
Yorkshire pudding, roasted potatoes, seasonal vegetables & beef gravy.

PAN ROASTED RUMP OF LAMB  
Roasted potatoes, seasonal vegetables with port redcurrant reduction.

ROAST CHICKEN  
Roasted potatoes, seasonal vegetables & portobello, cream & brandy sauce.

LINGUINE    
Roasted red pepper & ricotta sauce, crispy rosemary.

PAN FRIED SEA TROUT  
Lemon, butter, shallots & capers & roasted potatoes.

STICKY TOFFEE PUDDING  
Toffee sauce, vanilla ice cream.

BRADLEY'S CHEESEBOARD  
Please ask for the current local selection.

TRIO DE SORBETS  
Selection of fine sorbets.

**Our dish descriptions don't always mention every ingredient, so please ask if you are unsure.**  
Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.

### ADD A GLASS OF SUNDAY FIZZ

GLASS OF HOUSE PROSECCO  
7.00

KIR ROYALE  
9.50