

ONE COURSE £19.95 | TWO COURSES INC BREAD £29.95 | THREE COURSES INC BREAD £39.95

SUNDAY MENU | WINTER 2024/5


THE LORD BUTE HOTEL & RESTAURANT

BY
Bradley Green

HOMEBAKED BREADS

SMOKED CHICKEN SALAD
With fennel, orange, & candied walnuts.

GRILLED COURGETTE 
With parsnip puree, toasted walnuts & soy drizzle.

ROASTED PARSNIP & CELERIAC SOUP 
Salted brioche croutons.

POTTED DORSET CRAB
Crostoni, salted butter.

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

ROAST TURKEY ROULADE
Bacon wrapped turkey with stuffing, seasonal
vegetables, pan gravy, & bread sauce.

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

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

GNOCCHI  
With wilted spinach and ricotta.

CHRISTMAS PUDDING
Brandy cream.

SALTED CARAMEL CHEESECAKE
Vanilla ice cream.

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

MINT CHOCOLATE TORTE
Raspberry sorbet.

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