

LUNCH 2 COURSE £28.95 / 3 COURSE £32.95
DINNER 2 COURSE £35.95 / 3 COURSE £42.95

2024



TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

JULY 2024

THE LORD BUTE HOTEL & RESTAURANT

Bradley BY Green

HANDMADE AMUSE-BOUCHE £7pp
Requires 24 hours notice.

VG ITALIAN OLIVES £4.50
With black pepper & olive oil.

V FRESH BREADS £4.50
With handmade tarragon & white truffle butter.

VG TOASTED WALNUTS £4.50
With amber maple syrup.

TRIO OF SALMON SALAD
With cucumber pearls.

SMOKED CHICKEN
Apple & grape salad, cider & walnut vinaigrette.

SEARED SCALLOPS £4.50 Supplement
Coconut emulsion, bacon crumble.

PAN ROASTED SEA BASS
Beurre blanc sauce, parmesan potatoes.

DUCK BREAST
Herb butter mash, orange sauce, wilted spinach.

ROASTED CHICKEN
Lemon & spinach risotto, roasted cherry tomatoes.

GRILLED PLAICE
With lemon & caper butter sauce, crushed new potatoes.

HAZELNUT CHOCOLATE CHEESECAKE **V**
Fresh fruit.

PEAR EN CROÛTE **V**
Vanilla cream, smoked honey & walnuts.

CHILLED APRICOT SOUP **V**
With raspberry coulis.

POTTED DORSET CRAB
Crostini, salted butter.

GARLIC CREAM MUSHROOMS **V**
On toasted brioche.

8 OZ FILLET STEAK £8 Supplement
Hand cut fries, confit garlic, roasted cherry tomatoes,
& peppercorn sauce.

PAN ROASTED LAMB RUMP
Parmesan potatoes, confit garlic, redcurrant
demi-glace.

CHERRY TOMATO TAGLIATELLE **V** **VG**
With wilted spinach & roasted courgette.

BRADLEY'S CHEESEBOARD **V** £4 Supplement
With walnut honey & sourdough crackers.

TRIO OF SORBET **VG**
Please ask for today's selection.

Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. Please inform staff of any food allergies, intolerances or dietary requirements **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.

2024



**TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE**

JULY 2024

**THE LORD BUTE
HOTEL & RESTAURANT**

Bradley ^{BY} *Green*

EXECUTIVE CHEF: **BRADLEY GREEN**
HEAD CHEF: **RAE STAFFORD**
SENIOR SOUS: **DAN SHELLEY**
CHEF DE PARTIE: **CONNOR RADERMACHER**
COMMIS I: **HARVEY NEWBURY**
KITCHEN PORTER I: **LEAKY GITERU**
KITCHEN PORTER II: **CHERRY SNOW**

