

OCTOBER 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.

SALMON TIAN  
With cucumber & crostini.

**V** ONION BISQUE  
With brioche croutons.

SEARED SCALLOPS £4.50 Supplement  
Pea purée, bacon crumble.

PAN ROASTED SEA BREAM  
Lemon & caper butter, crushed new potatoes.

HERB CRUSTED CHICKEN  
Garlic creamed potatoes, roasted cherry tomatoes.

ROAST RUMP OF LAMB  
Fondant potatoes, confit garlic, mint gremolata.

PAN ROASTED HAKE £3 Supplement  
With garlic butter sauce, fondant potatoes.

**V** CHOCOLATE TORTE  
Fresh fruit.

**V** SPICED POACHED PEAR  
Vanilla ice cream, smoked honey.

BRESAOLA CARPACCIO  
Parmigiano & rocket.

POTTED DORSET CRAB  
Crostini, salted butter.

WALNUT CRUSTED COURGETTE **V**  
With ponzu drizzle, parsnip purée & rice crisp.

8<sup>0Z</sup> FILLET STEAK £8 Supplement  
Hand cut fries, confit garlic, roasted cherry tomatoes,  
& peppercream sauce.

DUCK CONFIT  
Garlic creamed potatoes, marmalade sauce,  
wilted spinnach.

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

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

**VG** TRIO OF SORBET  
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.