

2024



TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

DECEMBER 2024

LUNCH 2 COURSE £28.95 / 3 COURSE £32.95

DINNER 2 COURSE £35.95 / 3 COURSE £42.95

THE LORD BUTE
HOTEL & RESTAURANT

Bradley BY Green

SALMON PARFAIT

Horseradish cream cheese, crostini, cucumber carpaccio.

POTTED DORSET CRAB

Melba Toasts Salted Butter.

SEARED SCALLOPS *£4.50 Supplement*

Pea purée, bacon crumble.

ROAST TURKEY ROULADE

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

SPINACH AND RICOTTA GNOCCHI

With parmesan crisp & toasted courgette.

PAN-FRIED HAKE *£5 Supplement*

With parmesan new potatoes, braised samphire and a dill cream sauce.

CHOCOLATE & MINT TORTE

Raspberry sorbet.

MULLED WINE POACHED PEAR

On shortbread crumb with vanilla chantilly cream.

WALDORF SALAD

Pomegranate and bronze fennel.

ROAST PARSNIP & CELERIAC SOUP

Truffle & rosemary brioche croutons

GRILLED COURGETTE

With parsnip puree, toasted walnuts & soy drizzle.

PAN-SEARED SALMON

With capers, crushed new potato and a champagne beurre blanc sauce.

ROASTED LAMB RUMP

Sage butter creamed potatoes, seasonal vegetables, port and redcurrant reduction.

8^{0Z} FILLET STEAK *£8.50 Supplement*

Hand cut fries, roasted garlic, roasted cherry tomatoes, & peppercream sauce.

BRADLEY'S CHEESEBOARD

Crackers, grapes, walnut honey.
£3 Supplement

CHRISTMAS PUDDING

Brandy cream.

All of our wines by the glass are also available in 125ml for £1 less than the equivalent 175ml price. 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.