

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

2024-2025



TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

PLEASE ORDER AT LEAST 24 HOURS IN ADVANCE


PLANT BASED MENU | WINTER 2024/5


THE LORD BUTE HOTEL & RESTAURANT

BY
Bradley Green

ITALIAN OLIVES £4.50 
With black pepper & olive oil.

FRESH BREADS £4.50 
Please ask for today's selection. With rolled salted butter & rolled herb butter.

CUCUMBER CARPACCIO 
Roasted walnuts, sweet Ponzu reduction.

WILD MUSHROOM PÂTE 
Pear & quince jam, crostini.

ROASTED PEAR AND LE ROND SALAD 
Candied Walnuts, Rocket & Honey-Truffle Vinaigrette.

CARROT & CUMIN SOUP 
Croutons

SPINNACH & GOATS CHEESE TAGLIATELLE 
Creamed goats cheese sauce, Genovese pesto oil.

TOASTED WALNUT CORGETTE 
With beluga lentils & a dark soy reduction.

PAN-FRIED GNOCCHI 
With a portobello, vegan cream & brandy, sauce.

BETROOT WELLINGTON 
With seasonal vegetables.

BRADLEY'S CHEESEBOARD £3 Supplement 
With walnut honey & sourdough crackers.

LEMON POSSET 
Shortbreads.

DECONSTRUCTED POACHED PEAR CRUMBLE 
Pumpkin gel, toasted almonds, vegan ice cream.

TRIO DE SORBET 
Please ask for today's selection.