



# Welcome to Butlers Restaurant

Sit back and relax in the cosy, friendly environment of Mayfair's best kept secret

## **Executive Head Chef, Ben Kelliher**

London born and bred, my mission is to showcase the best my country has to offer by making use of key seasonal ingredients and ensuring we are getting the best raw ingredients possible.

After working at some of London's top 5 star hotels, I am pleased to be at the Chesterfield where I am happy to assist with any menu alterations and I am always open to suggestions. I also love meeting the people I am cooking for.

## **Restaurant Manager, Loris Lucchini**

Originally from Venice, Italy, I have been in London for the past 16 years and joined the Chesterfield Mayfair from the Rib Room at the Savoy. I have had the privilege of managing Butlers Restaurant for the past seven years.

I am very proud of the levels of quality service that my team delivers and together we strive to exceed your expectations with every visit. I look forward to meeting you during your meal.

## **Sommelier, William Wilson**

A Brighton boy at heart, I started my first steps into the wine trade in my home town when I was 18 and I haven't looked back. I studied Wine Business and WSET at Plumpton College and have also hands on experience at harvest time at a small vineyard in Maury, south west France. I spent 4 years with a leading independent wine merchant where I discovered new exciting varieties, styles and producers and it gave me a passion for sharing this knowledge.

Now at The Chesterfield Mayfair, I enjoy offering an approachable, relaxed service and relish the opportunity to encourage our guests to open their palates and minds to the vastness of the wine world.

**Ben Kelliher**  
**Executive Chef**

**Loris Lucchini**  
**Restaurant Manager**

**William Wilson**  
**Sommelier**

The Chesterfield Mayfair Hotel 35 Charles Street, Mayfair, London, W1J 5EB  
Phone: 020 7491 2622 Fax: 020 7491 4793

e-mail: [bookch@rchmail.com](mailto:bookch@rchmail.com) website [www.chesterfieldmayfair.com](http://www.chesterfieldmayfair.com)

# Butlers

## Summer à la carte menu

### Starters

<i>Bea Tollman's chicken noodle soup</i>  <i>Light chicken soup created by our Founder and President</i>	£9.00
<i>Velouté of pea and mint</i> <i>Salted baked Jersey Royal potatoes and bacon</i>	£9.00
<i>Smoked chicken and foie gras terrine</i> <i>Gooseberry chutney and toasted brioche</i>	£16.50
<i>Suckling pig's cheek croquette</i> <i>Sweet corn purée, black pudding and crackling</i>	£14.50
<i>Cornish crab cakes</i> <i>Sweet pepper chutney and basil mayonnaise</i>	£14.50
<i>Orkney king scallops</i> <i>Chicken wings, girolles, pea purée and cobnuts</i>	£16.50
<i>Duo of Scottish and Irish smoked salmon</i>  <i>Carved at your table and served with traditional accompaniments</i>	£17.50
<i>Salad of heritage tomatoes</i> <i>Broad beans, balsamic goats' cheese and basil</i>	£12.50

### Salads

<i>Bea Tollman's Caesar salad</i>  <i>Garlic croutons and Parmesan cheese with Caesar salad dressing</i> <i>Served with chicken or king prawns</i>	£12.50
<i>Bea Tollman's chicken Cobb salad</i>  <i>Parma ham, avocado, tomato, boiled egg and blue cheese with mustard and honey dressing</i>	£17.50
<i>Butlers chopped salad</i>  <i>Served with the house vinaigrette</i>	£10.50

All our prices are inclusive of VAT at current standard rate. An optional 12.5% service charge will be added to your bill  
We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

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## Main courses

<i>The Butlers carving trolley – Roast of the Day</i>  <i>Seasonal vegetables and potatoes</i>	£19.50
<i>Dingley Dell five spice pork fillet</i> <i>Langoustine, mange tout, spring onions and jasmine tea broth</i>	£26.50
<i>Herb crusted salt marsh rump of lamb</i> <i>Goats' cheese gnocchi, shallot purée, cherry tomatoes, balsamic and olive oil</i>	£28.50
<i>Creedy Carver free range chicken breast</i> <i>Grilled lettuce salad, peas, sweet corn and chorizo</i>	£24.50
<i>Spiced line caught sea bass</i> <i>Jersey Royal potatoes, broad beans and curried mussels</i>	£30.00
<i>King prawn stroganoff</i>  <i>Basmati rice in a brandy mushroom cream sauce</i>	£26.50
<i>Baby vegetable pasta</i>  <i>Spaghetti in a light creamy tomato sauce with basil and Parmesan cheese</i>	£18.50

## Grill

<i>Dedham Vale 16oz T-bone steak</i>  <i>Flat mushroom, plum tomato, hand-cut chips and chilli sauce</i>	£38.50
<i>Dedham Vale 10oz sirloin steak</i> <i>Flat mushroom, plum tomato, hand cut chips and béarnaise sauce</i>	£32.50
<i>Hand-chopped Dedham Vale 10oz sirloin steak</i>  <i>Vine cherry tomatoes, hand cut chips and Café de Paris butter</i>	£32.50
<i>Calves liver and bacon</i>  <i>Parsley mash potato and red wine sauce</i>	£22.50
<i>Dover sole</i>  <i>Prepared grilled or meunière with wilted spinach, new potatoes or French fries</i>	£38.50
<i>Chesterfield side dishes</i> <i>English peas and bacon, buttered broccoli, wilted or creamed spinach with nutmeg, Parsley new potatoes, creamed mash potato, hand cut chips, mixed salad and green salad</i>	£4.50 per portion

 Denotes a favourite recipe of Bea Tollman, our Founder and President

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## The History of the Chesterfield Mayfair

The Chesterfield Hotel, located in the heart of Mayfair has a rich and varied history. Just off Berkeley Square, Charles Street was part of the land holding owned by Lord Berkeley. The street was named after King Charles I. The street was constructed between 1745-1750 by John Phillips whose workshop, with access between floors provided only by rope ladders, survived well into the last century.

The area has always been known as “the abode of rank and fashion” and the three former private residences, numbers 34-36, which make up the Chesterfield, have known numerous wealthy, aristocratic and interesting occupants. Number 34 was occupied by the Christian Socialist Edward Vansittart Neale, the agriculturist Colonel Sir Robert Fitzhardinge Kingscote and more recently the Burrell Hoffman family of New York.

The most distinguished occupant of number 35 in the 1830s was Francis Jeffrey, who lived there while serving as Lord Advocate of Scotland. Lord Jeffrey, a Scottish judge and literary critic, was a staunch friend to ‘men of letters’. He loaned Thomas Carlyle money at a critical moment, sent money to the destitute Hazlitt as he lay on his deathbed, formed a friendship with Charles Dickens and edited Macaulay’s famous *History of England from the Accession of James the Second*. Other occupants included Sir George Duckworth and Martin de Selincourt, chairman of the Swan & Edgar department store at Piccadilly Circus.

From about 1812 until 1846, no 36 was occupied by David Stewart Ker, MP and from 1893 was in the possession of Beresford Valentine Melville, MP. In 1898, it is listed as housing the Countess of Carnarvon. Records are not clear but this is either the wife of the co-discoverer in 1922 of the Tomb of Tutankhamun, or his stepmother. She was replaced by Captain the Hon. Henry Denison who was later replaced in the 1920’s by Sir Connop Guthrie.

By 1943 all three houses had been joined together to form annexes for the English Speaking Union. The Hotel still has access from its corridors into the Union today. Over 250 years after the sounds of Charles Street being built first rang out, The Chesterfield Hotel, named after Lord Chesterfield who owned most of Mayfair in the 1800’s, opened its doors on 29th April 1973. It has since become one of London’s most prestigious superior boutique hotels, offering every modern convenience for the business and leisure guest while retaining the elegance and ambience of its historic English past.

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