

BUTLERS RESTAURANT

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

Starters

- ↗ Chicken noodle soup 10
- Glazed lobster omelette 16
- Orkney king scallops, crispy pork belly, cauliflower, plum, samphire 19
- English asparagus, Parmesan, radish, wild garlic 16
- Yuzu cured sea trout, cucumber, horseradish crème fraiche, pickled fennel, blood orange 16
- Chicken foie gras parfait, pickled Dorset cucumbers, fig and pear chutney and Bovril brioche 16
- Prawn and lobster cocktail 19
- ↗ H. Foreman's London smoked salmon 21

Salads

- ↗ Bea Tollman's Caesar salad 15
- add grilled chicken or king prawns 5
- ↗ Bea Tollman's Cobb salad 20
- ↗ Butler's chopped salad 11

Mains

- Best end of spring lamb, Hasselback potato, heritage carrot, pea, sheeps' yoghurt, lamb jus 29
- Dry aged duck breast, Yorkshire rhubarb, heritage beetroot, grilled hispi cabbage 27
- Hay smoked chicken breast, popcorn chicken oysters, crispy skin mayonnaise, asparagus, morel sauce 25
- ↗ King prawn stroganoff, brandy mushroom cream sauce, basmati rice 25
- Traditional fish and chips, mushy peas, gravy, tartar sauce, curry sauce, pickles 24
- Roast gurnard, wild garlic and anchovy sauce, burnt onion, purple broccoli, dressed crab Scotch egg 29
- Strozzapreti pasta, bianchetto truffle sauce, aged Parmesan 26

Grills

- ↗ Hand chopped steak 250g 30
- Aubrey Allen dry aged rib eye steak 280g 36
- Hanger steak 280g 30
- Milk fed lamb rack 330g 38
- ↗ Dover sole, prepared grilled or meunière 42

Sides 5

- Creamed mashed potato
- Triple cooked chips, smoked sea salt
- Asparagus, wild garlic oil
- Purple sprouting broccoli
- Truffle macaroni cheese
- Dauphionoise potatoes
- Creamed spinach

Roasts 27

- Monday Leg of Sussex lamb
Boulangère potatoes, asparagus, wild garlic, crushed peas, glazed baby carrots, mint sauce, redcurrant jelly
- Tuesday Jimmy Butlers pork belly and salted crackling
Colcannon, black pudding Scotch egg, asparagus, rainbow chard, Bramley apple sauce, cider gravy
- Wednesday Creedy Carver roast chicken and stuffing
Goose fat pommes chateau, baby carrots, rainbow chard, asparagus, bread sauce, roast chicken gravy
- Thursday Jimmy Butler's free range gammon
Fried egg, triple cooked chips
- Friday Scottish salmon en croûte
Lemon and parsley new potatoes, glazed baby carrots, asparagus, chive butter sauce
- Saturday Creedy Carver roast chicken
Sage and onion stuffing, goose fat pommes chateau, baby carrots, rainbow chard, asparagus, bread sauce, roast chicken gravy
- Sunday Beef Wellington
Yorkshire pudding, beef dripping pommes chateau, asparagus, glazed baby carrot, horseradish cream, gravy

Please place your electronic devices on silent.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant.

Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Butlers at the Chesterfield, 35 Charles Street, Mayfair, London W1J 5EB, United Kingdom

T: +44 (0)20 7491 2622

W: www.chesterfieldmayfair.com