

BUTLERS RESTAURANT

THANKSGIVING MENU

TO BEGIN

HAND-DIVED ROASTED SCALLOP 28 Girolles, pickled shallot, pink peppercorn sauce	ROASTED QUAIL 26 Chicory, pear, walnut, autumn truffle
BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲 15 Chicken pot pie	BABY VIOLET ARTICHOKE (V) 22 Girolles, leeks, nage emulsion
H FORMAN & SON LONDON SMOKED SALMON 28 Traditional accompaniments	ROASTED DELICA SQUASH (VG) 20 Butternut squash, radicchio, pumpkin seeds, Cabernet Sauvignon vinaigrette
NATIVE LOBSTER & CRAYFISH COCKTAIL 26 Marie Rose, wholemeal bread, lemon	NEW ENGLAND CORN CHOWDER (V) 15 Gremolata, sage

GRILLS

HEREFORD AGED BEEF FILLET STEAK 250G 57 Watercress, béarnaise	SPICED LAMB CUTLETS 38 Roasted garlic, cucumber, spring onion, devilled jus
HEREFORD AGED BEEF RIB EYE STEAK 400G 59 (Bone in), watercress, béarnaise	DOVER SOLE 🍲 65 Grilled or meunière

SIGNATURE MAINS

ROASTED DEVONSHIRE CHICKEN 29 Girolles, artichoke, turnips, nage emulsion	PAN ROASTED HALIBUT 36 Rainbow chard, Granny Smith apple, lemon and miso butter nage
DINGLEY DELL PORK TOMAHAWK 34 Granny Smith apple, salty fingers, capers, shallot, jus	FISH & CHIPS 28 Beer battered haddock, triple cooked chips, mushy peas, pickles, tartare sauce, curry sauce, gravy
FREE-RANGE KELLY'S BRONZE LEG TURKEY 34 Apricot & chestnut stuffing, sweet potato & spring onion mash, glazed carrots, honey mustard parsnips, Brussels sprouts, cranberry sauce, bread sauce, turkey gravy	SALT-BAKED HERITAGE BEETROOT (VG) 24 Cannellini beans, turnip, kale, vanilla and ginger jus
BLACK SALSIFY (V) 26 Squash, baby onion, sage, hazelnut, Parmesan	

SIDES

MASHED POTATO (V) 8	GRILLED BABY GEM CAESAR 8
GREEN BEANS & SHALLOT (VG) 8	SAUTÉED SPINACH (VG) 8
TENDERSTEM BROCCOLI, CHILLI & LEMON (VG) 8	TRIPLE COOKED CHIPS (VG) 8

🍲 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan
Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

WINE LIST

THE CHESTERFIELD MAYFAIR

CHAMPAGNE

	125ml	Bottle
Lanson Black Label Reserve	22	110
Lanson Rosé	22	120
Lanson White Label	22	120
Bollinger		140
Ruinart Rosé Brut		165
Ruinart Blanc de Blancs		200
Laurent Perrier Brut		120
Laurent Perrier Héritage Brut		165
Laurent Perrier Rosé		185
Krug, Grand Cuvée Brut		345
Dom Pérignon 2013		395
Cristal Roederer		450

SPARKLING WINES

	125ml	Bottle
Zarlino Prosecco Asolo DOCG	16.50	55
Wild Idol Sparkling White 0.0%	15	80
Wild Idol Sparkling Rosé 0.0%	15	80

WHITE WINES

	175ml	250ml	Bottle
France			
Macon-Chardonnay Reserve, Cave de Lugny			60
Pouilly-Fumé Ladoucette			70
Domaine Passy 'Le Clou' Chablis			88
Chablis 1er Cru Vau-Ligneau, Pierre Ponnelle	24	33	94
Sancerre Domaine Reverdy Ducroux			97
Condrieu, E. Guigal			135
Chassagne-Montrachet Blanc 2021			180
Puligny-Montrachet Bzikot			195
Meursault Bouzereau-Gruère			240
Spain			
Albariño, Pazos de Lusco	18	24	58
USA			
Chardonnay Au Bon Climat, Santa Barbara			82
Italy			
Gavi di Gavi, Boschetto DOCG	15	18	45
Planeta Cometa			85
New Zealand			
Jackson Estate 'The Settler' Sauvignon Blanc	17	20	55
Cloudy Bay 'Te Koko' Sauvignon Blanc			65
Australia			
Riesling, Petaluma Yellow Label Hanlin Hill			77
Viognier, Yalumba Virgiliu			77

RED WINES

	175ml	250ml	Bottle
Italy			
Chianti Classico Valiano 6.38 Gran Selezione	18	24	70
Le Volte dell' Ornellaia			80
Le Difese Tenuta San Guido			85
Masi Costasera Amaroni Classico			120
Brunello, Banfi Poggio alle Mura			140
Grattamacco Bolgheri Superiore			198
Tignanello			350
Argentina			
Malbec, Zuccardi Q	16	21	60
France			
Les Palais Crozes-Hermitage Red			64
Bourgogne Pinot Noir, Cave de Lugny			85
Châteauneuf-du-Pape Réserve des Dentelles			93
Ségla, Margaux			100
Bourgneuf Pomerol			120
Moillard-Thomas Gevrey-Chambertin			180
Domaine Robert Sirugue 'Les Trois Terroirs' 2019/20, Vosne-Romanée			265
Gazin Pomerol			310
Spain			
Rioja Crianza, Beronia CZA			55
Rioja Reserva, Beronia S. 198	23	28	85
Muga, Prado EneaRioja Gran Reserva			150
Australia			
Cabernet Sauvignon, Wirra Wirra MVCG	20	25	77
Shiraz Cabernet, Penfolds Max's			165
USA			
Zinfandel, Decoy, Duckhorn, Sonoma County			80
Pinot Noir, Au Bon Climat 'Isabelle'			160
Cabernet Sauvignon, Duckhorn, Napa Valley			165
ROSÉ WINES			
France			
d'Estoublon Rose, Roseblood	18	21	63
Alphonse Mellot Le Paradis Sancerre			70
Rock Angel Rosé by Whispering Angel			80
Château d'Estoublon '1489 by Roseblood' 2022/2023, Côtes de Provence			130
Italy			
Scalunera Etna Rosato, Torre Mora			85

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THANKSGIVING DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍂 15
Autumn berry compote

PEAR SOUFFLÉ (V) 15
Poire Williams ice cream

DARK CHOCOLATE & IRISH CREAM CAPPUCCINO (V) 15
Cardamom ice cream

PUMPKIN PIE (V) 15
Chantilly cream

PLUM & FRANGIPANE TART (V) 15
Crème fraîche

BREAD & BUTTER PUDDING (V) 15
Crème anglaise, glazed orange

ASSORTED ICE CREAMS AND SORBETS 15
Ice creams (V): Madagascar vanilla | Belgian chocolate | lavender
Sorbets (VG): Plum, rosemary & gin | lime & cucumber | cherry & lemon thyme

DESSERT WINES

ESSENSIA ORANGE MUSCAT 14

ELYSIUM BLACK MUSCAT 14

ROYAL TOKAJI 5 PUTTONYOS 2017 20

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SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, supplier of farmhouse cheese from UK. All served with homemade damson jelly, grapes, celery & crackers

THREE FOR £16 | FOUR FOR £19 | FIVE FOR £25

STICHELTON

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

SPARKENHOE RED LEICESTER

Richly savoury, brothy flavour and a texture that is crunchier and more crystalline, raw cow's milk

DORSTONE

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

BARON BIGOD

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

SELECTION OF PORTS & SHERRYS

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

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