

THE BUTLERS ARMS

We're a proper local pub, but with a few twists.

SUNDAY LUNCH 3 COURSES £14.95

Every Sunday 12.00pm till 5.00pm

STARTERS

Home Made Soup of the Day served with Crusty Bread   *without bread*

Warm Salad of Staffordshire Black Pudding, Apple, Sautéed Potatoes and Poached Free Range Egg, with Mixed Leaves and Grain Mustard Dressing

Salad of Winter Beetroot with Feta Cheese and Walnuts  

Charcuterie Platter:

Pork & Duck Terrine, Serrano Ham and Chorizo, Olives, Pickles

Devon Crab on Toast (£1.50 supplement)

Lightly Battered Calamari Rings with Sweet Chilli Dip

MAINS

Roast Topside of Locally Reared Beef with Yorkshire Pudding, Roast Potatoes and Fresh Vegetables.

Wild Mushroom Risotto  


Pan-fried Breast of Free Range Chicken with a Leek and Bacon Sauce, served with Buttery Mashed Potatoes 

Fillet of Scottish Salmon with Vietnamese Style Dressing* 
Crispy Noodles and Mixed Salad (£1.75 supplement)

**Soy, chilli, lime, fish sauce, sugar*

Slow-Braised Shoulder of English Lamb with Red Wine, Creamed Potatoes and Spring Greens (£3.50 supplement) 

Slow Cooked Belly of Packington Farm Pork with Black Pudding Stuffing, served with Spring Onion Mash and a Rich Creamy Sauce (£3.50 supplement)

Pan Fried Fillet of Scottish Hake with Chorizo, Mixed Peppers and Sautee New Potatoes 


HOME MADE DESSERTS

Home Made Chocolate Brownie with Vanilla Ice Cream 

Home Made Cheesecake of the Day 

Home Made Vanilla Crème Brûlée  

Dessert Platter: (£1.00 supplement)

Mini Crème Brûlée, Raspberry Cheesecake, Passion Fruit Fool 

Poached Pear with Vanilla Ice Cream  

Sticky Toffee Pudding with Bourbon Caramel Sauce 

We've recently nicked this recipe... sooo good!

Cheese and Biscuits with Red Onion Chutney (£1.50 supplement)

Service Charge: Please note that an optional 10% Service Charge will be added to parties of eight or more, all of which goes to the staff.