

BUTLER'S EARLY WEEK MENU

3 COURSES FOR £25 (OR 2 COURSES FOR £20)

Every Monday, Tuesday & Wednesday Evening - 6pm till 9pm

STARTERS

Warm Salad of Staffordshire Black Pudding

with apple, sauté new potatoes & poached egg with honey mustard dressing

Panzanella Salad

Isle of Wight Heirloom tomatoes, ciabatta*, capers and red onion with basil (v,gf)

Deep Fried Whitebait

with tartare sauce

Home Made Soup of the Day

served with crusty bread* (v,gf)

MAINS

Fresh Haddock in Beer Batter

served with home made chips, peas and our own tartare sauce

Slow Braised Chilli Beef

served with rice & home made tortilla chips

6oz Hand-made Burger served with Home Made Chips

Served on a lightly toasted brioche bun with mayonnaise and salad, with our own recipe smoky tomato chutney on the side. Extra Bacon, Cheddar or Stilton add 75p each.

Butternut Squash Tagine

lightly spiced butternut squash & chickpea tagine with toasted flatbread (ve)

DESSERTS

Home Made Chocolate Brownie

with vanilla ice cream (v,gf)

Home Made Cheesecake of the Day (v)

Home Made Vanilla Panna Cotta

with rhubarb compote (gf)

Ice Cream and PX

Vanilla ice cream* and a measure of PX sherry (v,gf)

(So good! No-one really understands until they try it!)

Service Charge	Our Main Suppliers
Please note: For parties of 8 or more a discretionary 10% will be added to your bill - All of which goes to the team.	Meat: Russell's Butchers - Shenstone Veg: E. A. Cook – Birmingham Wholesale Market Fish: Caterfish – Birmingham Wholesale Market

*Contains nuts. All weights stated are approximate uncooked. **Dishes contain lightly cooked or raw eggs. All dishes subject to availability.

All dishes may contain traces of nuts. Full allergy information available on request 06/01/25