

# 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

### Grilled Halloumi

with roasted Mediterranean vegetables, pesto & balsamic glaze (v,gf)

### Deep Fried Whitebait

with tartare sauce

### Home Made Soup of the Day

served with crusty bread\* (v,gf)

\*GF bread available on request

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## MAINS

### Fresh Haddock in Beer Batter

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

### Lamb Koftas

Greek style salad & mint yoghurt dressing on toasted flatbread

### 6oz Hand-made Beef Burger

on a lightly toasted brioche bun with mayonnaise and salad, served with home made chips  
(add cheddar/bacon/stilton for 75p each)

### Butternut Squash Risotto

with mushrooms, asparagus and truffle oil (ve,gf)

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## 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 12/03/25