

BUTLERS GOURMET MENU

Its Gourmet time, every Wednesday throughout October we'll be running a 5 course gourmet menu for the bargain price of £35! The menu will change every week to keep it interesting.

We'll run this menu alongside our a la carte and fish specials. Although to keep things seamless, everyone on the table would be required to go off the same menu.

I – SNACK

Smoked Eel Tarlet

Horseradish · Avruga Caviar

II – STARTER

Jerusalem Artichoke Velouté

Truffle · Hazelnut

III – CLASSIC

Blow Torched Mackerel

Potato · Horseradish · Chive

IV – THE MAIN EVENT

Roast Wood Pigeon

Parsnip · Thyme · Apple

V – PUDDING

Vanilla Crème Brûlée

Shortbread

*All dishes are subject to availability

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: Field Suppliers– Birmingham Wholesale Market Fish: Caterfish – Birmingham Wholesale Market

(gf) denotes gluten free, (v) denotes vegetarian, (ve) denotes vegan, †Contains nuts. All weights stated are approximate uncooked. .

††Dishes contain lightly cooked or raw eggs. All dishes subject to availability.

All dishes may contain allergens including peanuts & other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, fish, soya, molluscs, crustacean, lupin and sulphur dioxide/sulphites. Please ask a member of the team for any info. 10/10/26