



Welcome to Butlers Restaurant

Sit back and relax in the cosy, friendly environment of
Mayfair's best kept secret

Executive Head Chef, Ben Kelliher

London born and bred, my mission is to showcase the best my country has to offer by making use of key seasonal ingredients and ensuring we are getting the best raw ingredients possible.

After working at some of London's top 5 star hotels, I am pleased to be at the Chesterfield where I am happy to assist with any menu alterations and I am always open to suggestions. I also love meeting the people I am cooking for.

Restaurant Manager, Loris Lucchini

Originally from Venice, Italy, I have been in London for the past 16 years and joined the Chesterfield Mayfair from the Rib Room at the Savoy. I have had the privilege of managing Butlers Restaurant for the past four years.

I am very proud of the levels of quality service that my team delivers and together we strive to exceed your expectations with every visit. I look forward to meeting you during your meal.

Sommelier, Antoine Dépierre

I grew up in the French Alps but always wanted to travel. Having worked in some of the best hotels in Miami, Berlin and Dubai, I am now excited about settling in London.

The wine list is arranged by style where I am sure you will find your favourite, or why not venture out and try something a bit different. If you have any questions regarding your choice of wine or are looking for something specific, I will be delighted to assist you.

Ben Kelliher
Executive Chef

Loris Lucchini
Restaurant Manager

Antoine Dépierre
Sommelier

Butlers

A la Carte menu

Starters

Bea Tollman's chicken noodle soup	£7.50
Chilled carrot soup With pink grapefruit, toasted almonds and coriander cress	£8.50
Bea Tollman's chicken liver parfait Young green leaf salad, baby pickles and toasted granary bread	£9.50
Seared aged Angus Scottish beef Wild rocket, plum tomatoes and horseradish Chantilly	£15.50
Cumbria ham and Lincolnshire Cheddar quiche With sweet pepper and redcurrant chutney	£9.00
Cornish crab and watercress salad With vinaigrette of artichokes, garden peas, cockles and chives	£12.50
Butlers prawn cocktail Tomato jelly, baby gem lettuce and cocktail sauce	£12.50
Duo of Scottish and Irish smoked salmon Carved at your table and served with traditional accompaniments	£17.50
Pan fried potato and goat's cheese terrine Marinated beetroot, micro cress salad and basil dressing	£9.50

Salads

Bea Tollman's Caesar salads Garlic croutons and Parmesan cheese Served with chicken or king prawn	£8.50 / £12.50 £12.50 / £16.50
Bea Tollman's char-grilled breast of chicken Cobb salad Crispy Parma ham, avocado, tomato, blue cheese and herb dressing	£16.00

All our prices are inclusive of VAT at current standard rate
An optional 12.5% service charge will be added to your bill

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

Main courses

Roast corn fed chicken breast Morel mushrooms, smoked cured bacon and garden pea sauce	£22.50
Twice cooked Gloucester Old Spot pork belly Jersey royals, pickled fennel and red radish salad	£22.50
Rump of new season lamb Basil mash potato, quail eggs and vine cherry tomatoes	£24.50
The Butlers carving trolley – Roast of the day Seasonal vegetables and potatoes	£19.50
Poached fillet of brill Saffron potatoes, broad beans and carrot vinaigrette	£26.50
Line caught sea bass Spinach and tomato lasagna with moules marinière sauce	£28.50
Stuffed globe artichoke heart with Somerset Brie, baby spinach salad and grilled summer vegetables	£18.50

Grills

Scottish Aberdeen Angus 16oz T-bone steak Traditional garnish and béarnaise sauce	£36.50
Scottish Aberdeen Angus sirloin steak Traditional garnish and béarnaise sauce	£28.50
Calves' liver and bacon Parsley mash potato and red wine sauce	£21.50
Chesterfield mixed grill Steak, lamb cutlet, calves' liver, bacon, Cumberland sausage and grill garnish	£25.00
Dover Sole Prepared grilled or meunière with wilted spinach, new potatoes or French fries	£39.50
Vegetables and potatoes Spinach with nutmeg, buttered broccoli, peas, parsley new potatoes, Mash potato, sauté potatoes, chips	£3.50 per person

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Dessert

Eton Mess

With English strawberries, cream and meringue £7.50

Bea Tollman's honeycomb ice cream

A delicately sweet specialty of our founder and president £7.50

Chocolate fondant

Vanilla ice cream £8.00

Pistachio parfait

With pistachio marshmallow and toasted pistachio nuts £9.50

Orange jaffa cake

With chocolate ganache and orange jelly £8.50

Trio of British strawberries

Strawberry tart, strawberry and vanilla milkshake and marinated strawberries £9.00

Crêpe Suzette

Cooked and flambéed at your table £9.50

Assorted ice cream and sorbets

Bourbon vanilla, strawberry and cream, Belgian chocolate, toffee and banana, black pepper, mixed berry, Rum and raisin, prune, Armagnac, Malteasers and peppermint crisp
£7.50

Selection of British and Continental cheeses

With grapes, celery and biscuits £10.50

Dessert wine selection available by the glass

Torrontes, Familia Zuccardi Late Harvest, 2006, Mendoza, Argentina	£ 9.00
Pink Muscat, Stella Bella, 2006, Margaret River Australia	£11.00
Muscat de Beaumes de Venise, Domaine de Coyeux, 2003, France	£14.00
Chateau la Chartreuse, Sauternes, 2005, Bordeaux, France	£18.00
Tokaji Aszu 5 puttonyos Bene Pincszet, 1993, Hungary	£20.00
Pelee Island Vidal Ice Wine, 2003, Ontario, Canada	£25.00

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