

# 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 show case the best my country has to offer 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 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 hotel from the Rib room at the Savoy. I have had the privilege of managing Butler's 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 favorite, 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. Cheers.

**Ben Kelliher**  
Executive Chef

**Loris Lucchini**  
Restaurant Manager

**Antoine Depierre**  
Sommelier

# Butlers

## A la Carte menu

### Starters

<b>Bea Tollman's chicken noodle soup</b>	£7.50
<b>Cream of leek and potato soup</b> Golden croutons	£7.50
<b>Pan fried king scallops</b> Butternut squash purée and bacon crisps	£14.50
<b>Cured foie gras ballotine</b> Apple tartan with raisin and cider jus	£15.00
<b>Duo of Scottish and Irish smoked salmon</b> Carved at your table and served with onions, capers and egg	£17.50
<b>Wood pigeon breasts</b> Thyme caramelized root vegetables with hazelnut jus	£9.50
<b>Pan fried potato and goat's cheese terrine</b> Roasted baby beetroot and horseradish dressing	£8.50

### Salads

<b>Bea Tollman's Caesar salads</b> Garlic croutons and Parmesan cheese Served with chicken or king prawn	£7.00 / £10.50 £12.50 / £15.50
<b>Bea Tollman's char grilled breast of chicken Cobb salad</b> Crispy Parma ham, avocado, tomato and herb dressing	£16.00

## Main courses

<b>Tenderloin of pork</b> Celery, sage and onion mash, apple purée and calvados sauce	£22.50
<b>Loin of Yorkshire venison</b> Savoy cabbage gratin potato, blackberry and rosemary jus	£29.00
<b>Grilled veal cutlet</b> Parmentier potatoes, confit shallots, thyme and chervil sauce	£26.00
<b>The Butlers carving trolley – Roast of the day</b> Served with seasonal vegetables and potatoes	£19:50
<b>Braised lamb shank</b> Parsnip and purée winter Scotch broth	£24.50
<b>Baked fillet of halibut</b> Creamed potatoes clams and bacon fricassée	£27.50
<b>Wild mushroom tart</b> Butter spinach, poached egg and truffle hollandaise	£18.50

## Grills

<b>10oz prime Scottish Aberdeen Angus sirloin steak</b> Served with traditional garnish, mixed salad, fries, mushrooms and tomato	£28.50
<b>Calves liver and bacon</b> With parsley mash potato and onion jus	£21.50
<b>Chesterfield mixed grill</b> Steak, lamb cutlet, calves liver, bacon, Cumberland sausage and grill garnish	£25.00
<b>Dover Sole</b> New potatoes or French fries and wilted spinach, prepared grilled or meunière with hollandaise sauce	£39.50
<b>Vegetables and potatoes</b> Creamed leeks, spinach with nutmeg, buttered broccoli, cauliflower cheese, parsley new potatoes, Mash potato, sauté potatoes and chips	£3.50

## The History of the Chesterfield Mayfair

The Chesterfield Hotel, located in the heart of Mayfair has a rich and varied history. Just off Berkeley Square, Charles Street was part of the land holding owned by Lord Berkeley. The street was named after King Charles I. The street was constructed between 1745-1750 by John Phillips, whose workshop, with access between floors provided only by rope ladders, survived well into the last century.

The area has always been known as “the abode of rank and fashion” and the three former private residences, numbers 34-36, which make up the Chesterfield, have known numerous wealthy, aristocratic and interesting occupants. Number 34 was occupied by the Christian Socialist Edward Vansittart Neale, the agriculturist Colonel Sir Robert FitzHardinge Kingscote and more recently the Burrell Hoffman family of New York.

The most distinguished occupant of number 35 in the 1830s was Francis Jeffrey, who lived there while serving as Lord Advocate of Scotland. Lord Jeffrey, a Scottish judge and literary critic, was a staunch friend to “men of letters”. He loaned Thomas Carlyle money at a critical moment, sent money to the destitute Hazlitt as he lay on his deathbed, formed a friendship with Charles Dickens and edited Macaulays famous history. Other occupants included Sir George Duckworth and Martin de Selincourt, chairman of the Swan & Edgar department store.

From about 1812 until 1846, no 36 was occupied by David Stewart Ker, MP and from 1893 was in the possession of Beresford Valentine Melville, MP. In 1898, it is listed as housing the Countess of Carnarvon. Records are not clear but this is either the wife of the co-discoverer in 1922 of the Tomb of Tutankhamun, or his stepmother. She was replaced by Captain the Hon. Henry Denison who was later replaced in the 1920's by Sir Connop Guthrie.

By 1943 all three houses had been joined together to form annexes for the English Speaking Union. The Hotel still has access from its corridors into the Union today. Over 250 years after the sounds of Charles Street being built first rang out, The Chesterfield Hotel, named after Lord Chesterfield who owned most of Mayfair in the 1800's, opened its doors on 29th April 1973. It has since become one of London's most prestigious superior four star hotels, offering every modern convenience for the business and leisure guest but retaining the elegance and ambience of its historic English past.