

Butlers

Sunday Roast

Atlantic Prawn cocktail with Marie rose sauce

A real great British classic. Or is it? We have been eating this dish for decades, but where does it come from? It might have originated in America, but no one is very sure. The history of the prawn cocktail is only about 30 years old, dating from the 1970s although still very much with us today.

So popular it become one of the most featured and eaten dishes throughout Great Britain.

Creamy bubble and squeak soup with crispy bacon

Bubble and squeak is reputed to have got its name because it echoes the sound the ingredients make when frying. Usually thought of as a nineteenth century dish, it was originally made with beef and cabbage but without potatoes. Many English families would have roast beef with all the trimmings on a Sunday and they would save all the left over for the following day to make this classic traditional dish.

English wild mushroom tart with poached egg

A large number of mushroom species are favored for eating by mushroom hunters in the United Kingdom such mushrooms as chicken of the woods chanterelles, morels, shaggy manes and puff balls are amongst the most popular types



Garlic and rosemary braised shoulder of lamb to share

This great Sunday lunch recipe is traditionally served with red currant jelly and mint sauce. Lamb has been associated with British cuisine for many years. The Lamb is from Cilygofid farm located in Bryn in the picturesque hills north of Port Talbot, South Wales. The additional flavours of rosemary and garlic give this dish not only an appetizing aroma but a delicious flavour as well.

Scottish rib of beef to share

Traditionally served with Yorkshire puddings, English mustard and horseradish sauce this dish has become infamous with British cuisine and the Sunday roast. Roast beef goes back to the 15th Century and has become entwined with British history. Shakespeare has written about it and some of London's most iconic figures, The Yeomen of the guard, are nicknamed Beefeaters

Potato and leek Shepherd's pie

Shepherd's pie is such classic British cooking, it seemed a shame that a vegetarian variety should be left out. Using large flat mushrooms this dish becomes meaty in itself. Topped with cheddar mash this is a great twist of another British classic

Desserts

Sticky toffee pudding with vanilla ice cream and caramel sauce

The dessert's origins are considered a "mystery" according to the gastronomic journal, Saveur; however, the dominant story is that Francis Coulson developed and served this dessert at his Sharrow Bay Country House Hotel in the Lake District in 1960. Coulson's former protégé and chef, Juan Martin, has said that according to Coulson, the original concept for the dessert was derived from the South of England. Indeed this statement was backed up when the hotel researched the origins of sticky toffee pudding before the launch of its retail version. However, it has also been reported that the landlady of The Gait Inn, Millington, invented it in 1907 for sale in her pub. In any case, Coulson introduced and refined the dessert to the general public, making his recipe completely accessible to all those who asked. Where ever it comes from this is one of Britain's best desserts.

Trio Cambridge burnt cream

The French call this dish crème brûlée; which makes it sound a lot tastier than the English name. However burnt cream has been made in England since about the seventeenth century's and as its base is the good old British custard, it could be much older than that. The caramelized sugar topping was said to have been invented by a chef at Trinity college, Cambridge.

British cheese

A selection of British cheese with homemade chutneys. Served with Scottish oat biscuits from the island of Mull; a great complement to go with our British cheese.



2 courses £ 21.50

3 courses £ 25.50

If your time is limited, please let us know.

Our prices include VAT at current standard rate and 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