

The Lord Bute Hotel & Restaurant

Lunchtime menu

Light bites

Crispy Calamari – Pieces of calamari coated in a fine polenta crumb deep fried and served with a fragrant homemade chilli jam and dressed leaf salad . **£8.95**

Mezze Platter – A platter of Parma ham, olives, hummus, antipasti, homemade bread sticks and flavoured dipping oils. **£8.95/£17.90**

Soupe du jour – Homemade soup of the day topped with herbed croutons & freshly chopped chives served with freshly baked bread. **£7.95 (v,vg,gf)**

Chicken terrine & parfait – A duo of chicken & ham terrine & chicken liver & cognac parfait with a spiced pear & apple chutney, toasted brioche and dressed leaf salad **£8.95**

Smoked haddock fishcake – A blend of smoked haddock, spring onion, dill & potato coated in a golden crumb & dressed with a white wine & cream sauce **£7.95/£15.95**

Lunch

Homemade vegetable lasagne – Layers of Mediterranean vegetables cooked in a tomato & herb sauce, pasta & béchamel sauce served with garlic bread and a rocket leaf & tomato Salad. **£14.50**

Chicken & beef sliders – A homemade beef burger & fried chicken fillet in brioche bun's with salad leaf and sliced tomato, served with a side of tomato relish and seasoned chips. **£14.50**

Fish & Chips – A fillet of hake coated in a light tempura batter on a bed of steamed samphire, pea puree with a hint of mint and thick cut chips served with a homemade tartar sauce **£15.95**

Spice with rice – Butternut squash, chickpeas & spinach cooked with the chefs own blend of spices in a coconut cream served with a Cardamom & Turmeric infused rice. **£14.95 (v, vg, gf)**

Chicken & ham pie – pieces of chicken, ham & mushrooms cooked in a white wine & cream sauce topped with a puff pastry lid and served with a selection of vegetables. **£14.95**

Cheese ploughman – A selection of Wookey hole cheddar, Somerset brie, Cornish yarg & Barkham blue with a selection of pickles, tomato & cumin chutney & Branston pickle with a thick cut of sour dough bloomer. **£13.95**

Steak & chips – Char- grilled Sirloin steak served with sautéed mushrooms, crispy onion rings, peas & chips with a side of mixed peppercorn sauce. **£18.95**

Belly of pork – Slow roasted belly of pork, buttery chive mash, Vichy carrots & braised rainbow cabbage with an apple & thyme jus & crisp crackling. **£16.95**