



BUTLER HOUSE

1786

LUNCH
MENU

SEASONAL LIGHT BITES, AND APPETIZER PLATES

- ◆ **BUTLER HOUSE SIGNATURE CAESAR SALAD**
Baby Gem, Chicken Croquant in Panko Crumb, Parmesan Biscuit, Smoked Chicken, Bacon Lardons, Crispy Capers, House Dressing.
Gluten, Eggs, Lactose, Sulphur Dioxide, Fish
Starter: 8.95 **Main:** 12.50

- ◆ **WALLED GARDEN BEETROOT** 8.00
Tart Tatin of Balsamic Glazed Beetroot Textures, Bluebell Falls Goats' Cheese, Candied Pecan Nuts, Wild Rocket and Highbank Orchard Apple Drizzle.
Nuts, Lactose, Gluten, Sulphur Dioxide, Mustard

- ◆ **SOUP OF THE DAY** 5.95
Using local seasonal ingredients and fine herbs, Homemade Bread Selection, Farmhouse Butter
Gluten, Lactose, Celery

- ◆ **BUTLER HOUSE CHOWDER** 7.80
Creamy Veloute with Selected Smoked Fish and Kilmore Coastal Daily Market Seafood, Scented with Dill.
Fish, Crustaceans, Lactose, Celery, Mollusks

- ◆ **PRESSED HAM HOCK AND CHICKEN TERRINE** 8.95
Served with Homemade Piccalilli, Apple and Plum Chutney, Rustic Sourdough, Cold Frame Greens.
Mustard, Sulphur Dioxide, Gluten

- ◆ **HAND CARVED SMOKED ATLANTIC SALMON** 14.80
Heirloom Tomatoes, Pickled Baby Vegetable Textures, Guinness White Soda Scone Filled with Horseradish and Watercress Crème Fraiche, Lemon Dressing.
Fish, Gluten, Lactose, Sulphur Dioxide
Starter: 11.40 **Main:** 14.80

- ◆ **SUMMER CAPRESE** 9.40
Caprese of Heirloom Greenhouse Tomatoes, Toons Bridge Mozzarella Foir Di Latta, Balsamic Glaze, Toasted Pine Nuts, Nasturtium Leaves.
Lactose, Nuts, Sulphates

MAIN EVENT DISHES

From the garden, land and sea.

- ◆ **BEEF BURGER** 17.00
28-Day Dry Aged Steak Beef Burger, with Smoked Applewood Cheddar, Toasted Brioche Bap, Iceberg Textures, Chunky Hand Cut Chips, House Relish.
Gluten, Lactose, Mustard, Sulphur Dioxide, Eggs

- ◆ **RIGATONI PASTA FORESTIER** 14.50
Fresh Pasta Tubes in a Wild Mushroom White Wine Cream Sauce with Chicken, Fresh Parmigiana, Five Herb Garden Pesto and Wild Rocket.
Eggs, Lactose, Nuts, Sulphur Dioxide

- ◆ **FRITO MISO OF DAILY CATCH** 16.50
Kilmore Quay Daily Fish in a Carrageen Moss Tempura Batter, Garden Pea Puree, Cold Frame Greens, Hand Cut Chips and Remoulade Dressing.
Eggs, Fish, Gluten, Lactose, Mustard, Sulphur Dioxide

- ◆ **MOROCCAN STYLE CHICKEN FOCACCIA** 14.50
Scallopi of Five Spiced Chicken, Hummus Textures, Barbeque Glaze, Toasted Olive Oil Focaccia, Oven Baked Onion, Sweet Potato Fries.
Sulphur Dioxide, Mustard, Gluten, Soya

- ◆ **“NELSON’S TERRACE” SALAD** 12.95
Oak Aged Ewes Milk Feta, Roasted Red Peppers, Heirloom Tomatoes, Quinoa Textures, Baked Sweet Potato, Artichoke Tapenade, Tortilla Chips, Wholegrain Mustard and Honey House Dressing.
Lactose, Mustard, Gluten

- ◆ **BESPOKE TUNA NIÇOISE** 16.80
Fresh Yellowfin Tuna, Hens' Egg, Niçoise Olives, Green Beans, Sundried Tomatoes, Fingerling Potatoes, Mango Chunks, Wasabi Miso Dressing.
Fish, Eggs, Mustard, Gluten, Soya, Sesame

- ◆ **CLARE ISLAND SALMON** 16.50
Pan-Fried Lemon and Coriander Scented Delice of Salmon Topped with Salsa Verde, Mediterranean Cous Cous Grains with Sundried Tomato, Artichoke Fritters, Pea Shoots and Radish.
Fish, Gluten, Lactose

As all our food is prepared to order a slight delay may be inevitable during peak dining times.



SOMETHING SWEET AND HOMEMADE

- ◆ **PEAR AND ALMOND FRANGIPANE TART** 7.00
Sable Pastry, Bourbon Anglaise, Coconut Sorbet
Eggs, Lactose, Nuts, Gluten

- ◆ **WARM VALRONE CHOCOLATE AND HAZELNUT BROWNIE** 7.00
Salted Caramel Ice Cream Quenelle, Honeycomb Textures
Lactose, Eggs, Gluten, Nuts

- ◆ **SUMMER GARDEN TRIFLE** 7.00
Sponge Fingers Dipped in Amaretto, Layered with Mascarpone Cream, Black Cherries and Berry Compote.
Lactose, Gluten, Eggs, Sulphates

- ◆ **STEAMED BANANA AND WALNUT PUDDING** 7.00
Butterscotch Fondue, Irish Whiskey Ice Cream
Lactose, Gluten, Sulphates, Nuts, Eggs

Please note all of our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas, therefore: We cannot guarantee that any menu item can be completely free of allergens. Before you order your food and drinks please speak to your server who will provide the relevant information regarding allergens & intolerances.