

The Butlers Arms -



Whilst you decide

Artisan garlic bread with cheese — £4.50
great to share....

Artisan pizza garlic bread — £4.50
stone baked using our own recipe.

Artisan tomato garlic bread — £4.50

A little something

Balsamic & soy garlic mushrooms — £6
Pan fried button mushrooms, garlic, aged balsamic and a splash of soy sauce.
- served with a wedge of freshly baked bread.

Crispy parmesan and truffle oil cauliflower bites — £6
delicious oven baked cauliflower bites, finished with sticky maple syrup, chilli flakes and sesame seeds -
vegetarian - gluten free

Soup of the day — £4.50
some times rustic sometimes smooth.
- served with a fresh chunk of artisan bread and butter

Morcilla and pistachio bon bons with apple purée — £8
a delicious twist to a spanish favourite
- served with tart apple puree

Thai king prawn skewers — £8
Thai marinated king prawns,skewered, served on a freshly baked pitta, garnished with fresh chilli & spring onion

Salmon fishcake — £8
salmon fishcake panko breadcrumb, served with a lemon aioli on a rocket bed.

Plaice goujon pot — £6
deep fried breaded plaice goujons, served in a pot to dip with chunky tatare sauce and sliced pickle

Main Event

All our dishes use fresh seasonal local ingredients and take time to prepare.

Peppered steak pie cobbler — £13
succulent braised rare breed diced shorthorn beef, married with subtle pink and green peppercorns, topped with
mini cheese scones, baked in the oven
- served with chips, panache of seasonal vegetables.

Confit Lamb Chops — £13
trio of slow confit lamb chops, on a bed of creamed mash potato finished with a black cherry jus.

Oven roasted monkfish — £16
oven roasted monkfish wrapped in smokey bacon, served with sautéed new potatoes and chorizo, beurre blanc.

Vegan quinoa superfood chilli — £12
delicious bowl of vegan chili con carne, quinoa, avocado
- served with warm pitta

Bacon Chop mixed grill — £26
Apple cider bacon chop, rump steak, sausages, gammon, vine tomato, mushrooms, chunky chips pot of veg
- served with a fried ducks egg.

Mustang Chicken — £13
panfried chicken breast, on a bed of creamed mash potato, finished with wholegrain mustard cream sauce and crispy
fried root vegetable crisps
- served with panache of fresh vegetables

Chickpea, courgette and red pepper burger — £11
Chickpea and red pepper burger, layered with chargrilled courgettes on a brioche bun or go naked on a salad.
- served with sweet potato fries

Pleasington Burger — £12
Our oven 32 day aged rare breed mince beef topped with the finest of cheeses Le Gruyere Premier Cru- Cave Aged, for a
truly delicious burger.
- served with skinny fries and

Classic Fish & Chips — £12

Deep fried haddock in our crispy beer batter,
- served with chunky tartare sauce and Mushy peas.

Heritage beetroot salad — £11

poached heritage beetroot, greek feta, watercress & mixed leaf salad, toasted pine nuts.
- Maple syrup drizzle on the side.

Nanna Norms cheese & onion Pie — £10

A classic twist on cheese pie with seven cheeses, we guarantee you'll love it
- served with fresh vegetables or Baked Beans

Butlers Fried Chicken — £11

Our take on the colonels, succulent chicken breast, battered then tossed in our 30 secret spices and deep fried until
crispy.
- served with a delicious gravy.

Artisan Stone baked pizzas

Gluten free bases available please ask.

Classic cheese and tomato — £10

stone baked, mozzarella cheese and tomato.

Classic American hot — £11

salami, tomato, mozzarella, chilli flakes

Hawaiian — £11

fresh ham and pineapple a true classic.

Cumberland sausage — £12

stone baked pizza, topped with spiced Cumberland sausage, bacon, smoked applewood cheese, french mustard and
caramelised onions.

Sweet tooth fairy.

Black cherry cheesecake — £6

fresh black cherry compote cheesecake
- served with vanilla ice cream and cherries.

Chocolate fudge Eton mess — £6

twist on a classic but still delicious
- served with vanilla pod ice cream and strawberries

Mocha Marshmallow freak shake — £6

Perfect way to round of a meal , cream shake, mocha coffee, cream marshmallows loaded up.
- question is are you going to share ? always comes with 2 straws and spoons !

Vodka watermelon bites — £5

vodka soaked frozen watermelon bites - just enjoy !

From the farm

Across all Imagine Inns pubs and restaurants, we pay special attention to the provenance of the produce and ingredients we use in all of our dishes. This philosophy is best demonstrated in through our dedication to sourcing the finest local beef and meats. With the help of HC Aireys, The Butlers Team source their own rare breed meat from herds and flocks from across Lancashire and Cumbria. Our beef comes from local Dexter, Longhorn, Shorthorn and Belted Galloway herds; whilst our lamb comes from the Lakeland legend that is the Herdwick. Our aim is to continue the tradition of taking local produce from farm to fork.

🍷 10oz Gammon Steak — £12

cooked on our chargrill with egg and pineapple.
- served with chips and buttered peas

🍷 32 day aged Ribeye — £18

cooked to your desire
- served with chips, vegetables, mushroom and tomato.

🍷 32 day aged 9oz fillet steak — £22

cooked to your liking
- served with, chips, vegetables, mushroom, tomato.

🍷 Roast Rib of Beef for 2 — £55

30oz rib of short horn beef (bone in) served upto medium - dressed with a fresh chimichurri sauce.
- served with chunky chips, oven roasted tomato, Portobello mushrooms.

Pepper sauce — £2

Diane sauce — £2