

The Butlers Arms -



Whilst you decide

Small or Large

Artisan garlic bread with cheese — 4.50/8.00
great to share....

Artisan pizza garlic bread — 4.50/8.00
stone baked using our own recipe.

Artisan tomato garlic bread — 4.50/8.00

A little something to start

GF Sticky cauliflower bites — £6

delicious oven baked cauliflower bites, finished with sticky maple syrup, chilli flakes and sesame seeds.

Soup of the day — £4.50

some times rustic sometimes smooth.

- served with a fresh chunk of artisan bread and butter

Plaice goujon pot — £6

deep fried breaded plaice goujons, served in a pot to dip with chunky tatare sauce and sliced pickle

V 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.

Thai king prawn skewers — £8

Thai marinaded king prawns skewers served on a freshly baked pitta, garnished with fresh chilli and spring onion.

- and a drizzle of aged balsamic.

Cuckoo Gin prawn cocktail — £8

fresh water prawns in a gin infused Marie rose sauce, brown bread.

Rustic Butlers pâté — £6.50

served with little toasts and seasonal chutney.

Main Event

All our dishes use fresh seasonal local ingredients and take time to prepare - please see overleaf for more dishes.

Peppered steak cobbler — £13

succulent braised rare breed short horn diced beef married with subtle pink and green peppercorns topped with mini cheese scones and baked in the oven..

- served with chips and panache of seasonal veg.

Mustang Chicken — £14

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

Confit Lamb Chops — £17

A trio of confit lamb chops on a bed of creamed mash potato

- finished with a black cherry jus, seasonal veg.

Butlers Classic Fish & Chips — £12

Deep fried haddock in our crispy beer batter,

- served with chunky tartare sauce and Mushy peas.

Fillet of Fish burger — £13

battered fillet of haddock on a brioche bun with baby gem lettuce & tartar sauce

- with fries

Butlers Fried Chicken — £12

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.

Pleasington Mess — £6

served with vanilla pod ice cream & strawberries

Nanna Norms cheese pie — £12

a classic twist on cheese pie with 7 cheeses, we'll guarantee you love it!

- served with chips, fresh vegetables or baked beans.

Oven roasted Monkfish — £18
oven roasted wrapped in smoky bacon
- served with sautéed new potatoes, and chorizo, beurre blanc sauce.

^{VEGAN} Superfood chilli — £13
Delicious bowl of vegan chilli con carne
- served with quinoa, avocado, kale, avocado and toasted pine nuts.

Mikes Lamb Rogan Josh or Beef Madras platter — £14
Herdwick lamb rogan josh or short horn black beef curry which ever you choose Mike brings a classic twist to a traditional indian.
- served with rice, nan bread, mango chutney & popadoms go half n half? just ask

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.

Caprino — £11
Goats Cheese, Mixed Peppers, Basil Pesto, cherry tomatoes and Olives.

Butlers chicken pizza — £13
spicy fried, diced tossed on a cheese and tomato base with sweet chilli and gherkins

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.

🍷 32 day aged 9oz fillet steak — £22
cooked to your liking
- served with, chips, vegetables, mushroom, tomato.

Mixed grill — £24.00
rump steak, sausages, gammon, vine tomato, mushrooms, chunky chips pot of veg
- served with a fried ducks egg.

🍷 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.

Diane sauce — £2

Pepper sauce — £2

Selection of homemade desserts & coffees available

Please ask for our separate menus