



Butts. Restaurant

Aperitif

Margarita

Tequila, Triple Sec, Lime
£10.00

Lolette Rose Spritz

Vermouth & Soda
£8.00

Miru Miru Brut Rose

Marlborough, New Zealand
£12.00

Starters

Gently Poached Spears of Asparagus

Lemon Hollandaise, Crispy Pancetta and Seaweed Flakes
(GF, V, d) £8.50 - Please ask for a Vegan Version if preferred

Crispy Fried Squid

Tomato Salsa and a Honey and Soy Chilli Dipping Sauce (GF, DF, f, ss, s)
£9.00

Seared Slices of Beef Fillet

Devon Blue Cheese and Red Onion Salad with a Raspberry Dressing (GF, d) £9.00

Roasted Cherry Tomato Tart

Sun-dried Tomato Pesto, Basil Pesto and a Parmesan Crisp (V, d, w, tn) £8.50

Mains & Specials

Tuscan Seafood Stew

Clams, Mussels, Monkfish, Gurnard, Squid and King Prawns Served with a simple salad and Butterleigh bread (d,w,f,sf)
£27.00

Madras Beef Short Ribs

Sweet Potato Dahl and Mint Raita
(d, GF, m, cn)
£27.00

Smoky Charred Aubergine Steak

Lemon and Tahini, Pumpkinseed and Mint Pesto and Roasted Sweet Potato (V, Ve, DF, GF) £19.00

Beech Ridge Free-range Chicken Breast

Woodland Mushrooms, Asparagus, Truffle Tagliatelle and Sage Oil (d, w)
£22.00

Rib-Eye 10oz Steak

Hand-cut Chips, Onion Rings and Green Salad
(d, w)
£32.00

Sides

Garden Salad

£4.50

Hand Cut Chips

£4.50

Fries

£4.50

Chimichurri Sauce (DF, gf)

£3.50

Bearnaise Sauce (d,GF)

£3.50

Garlic Butter (d)

£2.50

Beer and Bone Marrow Sauce (d,w)

£3.50

Desserts

Coconut and Lime Cheesecake

Cinnamon sugared Roasted Pineapple and Ginger Cream (V, Ve,DF,GF, cn, tn)
£9.00

Butterleigh Sticky Toffee Pudding

with Butterscotch Sauce, served with Cream, Ice-cream or Custard (d, w)
£8.50

A Selection of South West Artisan Cheeses

Chutney & Biscuits (w,d)
£9.50

Cappuccino Crème Brûlée

with vanilla Tuille (d, w)
£8.00

Tart au Citron

with Raspberry (d, w, tn)
£8.50

A Selection of Local Ice-Creams & Sorbets

Please see board for flavours

We pride ourselves in serving fresh bread which is home made on site as well as pickling, fermenting and creating our own fruit, vegetables and chutneys. Wherever possible we are committed to Field to Fork and sourcing from local producers.

Please inform your server if you have allergies or dietary requirements.



White Wine

	125ml	175ml	250ml	Bottle
Pinot Grigio IGT Sartori, Italy, 2022, 12%	£4.50	£6.00	£8.00	£22.00
Sauvignon Blanc, Lanya, Chile, 2022, 14%	£4.50	£6.00	£8.00	£23.00
Chenin Blanc Free-Run Steen, South Africa, 2023, 13.5%				£26.00
Riesling Eins Zwei Dry Rheingau, Germany, 2022, 12%				£30.00
Pinot Gris Reserve, Trimbach, France, 2018, 14%				£45.00
Sancerre "La Terre des Anges", Domaine Laporte, France, 2022, 12.5%				£49.50
Les Bêtes Rousses Colombard / Ugni Blanc, France, 2022, 11%	£4.50	£6.00	£8.00	£22.00
Picpoul de Pinet, Domaine de Castelnau, France, 2022, 12.5%				£29.00
Sauvignon Blanc, Stoneburn, Marlborough, New Zealand, 2023, 12%				£30.00
Mâcon Villages, La Cote Blanches Cave de Lugny, 2022 France, 13%				£36.00
Albarino, La Trucha, Rais Baixas, Spain, 2022, 13.5%				£48.00
Chablis, 1er Cru Cote de Lechet, Domaine Daniel Etienne Defaix, France, 2010, 13%				£55.00

Red Wine

Sangiovese IGT Rubicone, Rometta, Italy, 2021, 12.5%	£4.50	£6.00	£8.00	£23.00
Merlot Chiringuito Cove, Central Valley, Chile, 2022, 12.5%	£5.00	£7.00	£9.00	£25.00
Bordeaux, La Reserve de Lucien Lurton Rouge, France, 2020, 13.5%				£26.00
Montepulciano d'Abruzzo, Bosco Nestore, Italy 2020, 13.5%				£29.00
Carmenere Reserva, Vina Falernia, Chile, 2019, 14%				£31.00
Shiraz-Grenache Renegade, Ken Forrester, South Africa, 2021, 13.5%				£38.00
Les Bêtes Rousses Carignan Grenache, France, 2022, 12.5%	£4.50	£6.00	£8.00	£24.00
Pinot Noir La Foule IGP, France, 2022, 13%				£28.00
Primitivo, Cantine Paolo Leo, IGT Puglia, Italy, 2021, 14.5%				£30.00
Malbec Melipal, Agrelo, Lujan de Cuyo, Argentina, 2019, 14.5%				£38.00
Pinot Noir Bourgogne, Vieilles Vignes, Domaine Masse Père et Fils, France, 2022, 13%				£44.00
Châteauneuf-du-Pape Rouge, Domaine Versino, France, 2020, 14.5%				£65.00

Rosé Wine

Les Bêtes Rousses Cinsault Rosé, France, 2022, 13.5 %	£5.00	£7.00	£9.00	£25.00
Domaine Gavoty Recital Rosé, Côtes de Provence, France, 2022, 13%				£35.00

Bubbles

	125ml	Bottle
NV Prosecco, Via Vai, 10.5%	£6.00	£28.00
N.V. Hunter's MiruMiru Brut Rosé, Marlborough, New Zealand, 11.5%	£12.00	£48.00
N.V. Laytons Brut Réserve, Champagne, France, 12.5%		£55.00

Cocktails

Pornstar Martini 16%, The Sip Shed, Devon £9.00	Espresso Martini 21.6%, The Sip Shed, Devon £9.00	Margarita 26.3%, The Sip Shed, Devon £10.00	Negroni 27.1%, The Sip Shed, Devon £10.00	Old Fashioned 32%, The Sip Shed, Devon £10.00	Butterleigh Bloody Mary £8.50
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