

Welcome to Butlers Arms



All our food is freshly prepared and cooked to order. Therefore, at busy times will be a wait whilst your food is prepared. We also have an extensive vegan menu. Mike & the Team

Small Plates - Choose a few and go tapas style.

- GF** **vegan** Olives & feta bowl — £4.00
Mixed olives and chunks of greek feta cheese in olive oil
- vegan** Artisan bread basket — £2.75pp
With balsamic vinegar and olive oil - Go on get dipping
- vegan** Hand thrown garlic bread with cheese — £4.50/£8.00
Our in house pizza dough, smothered with garlic butter and sprinkling of mozzarella then stone baked - Great to share
- vegan** Bloody Mary tomato garlic bread — £4.50/£8.00
Our in house pizza dough, topped with chef's Bloody Mary tomato sauce
- vegan** Burrata with sunblushed tomatoes and roasted pine nuts — £9.00
Fresh burrata served with sun blushed tomatoes tossed in olive oil, garlic, balsamic, finished with roasted pine nuts and mini toasted ciabatta croutes
- GF** **vegan** Sticky cauliflower bites — £6.50
Delicious cauliflower florets coated in an almond milk batter and a gluten free crumb. Oven baked then drizzled with sriracha sauce, fresh coriander and sesame seeds rain - My favourite
- 5/6 pieces
- GF** Half rack of DR Pepper ribs — £8.50
Smothered with Chefs own BBQ sauce made with Dr Pepper, topped with fresh chilli and spring onion. Perfect for a starter
- Chorizo lollypops — £7.50
Chorizo balls in a light tempura batter. Served with a pear aioli
- 5 pieces
- vegan** Pleasington garlic mushroom pot — £6.25
Pan fried button mushrooms in creamy garlic, onion and white wine sauce. Finished in the oven with a parmesan crumb and served with fingers of garlic ciabatta
- Thai king prawn dipping bowl — £8
King prawns marinated in Thai spices then pan fried with garlic and chilli oil. Served with crispy rocket fresh, spring onions and chunk of artisan bread
- V** Tomato bruschetta — £4.50
Traditional tomato bruschetta bursting with Italian flavour
- 5 pieces
- Avocado, mango and chilli prawn cups — £7.50
Crisp baby gem cups filled with prawns, mango, chilli, chive and red onion. Dressed with a lime, smoked paprika aioli
- 4 pieces
- vegan** Sweetcorn fritters with jalapeño and lime. — £5.75
Sweetcorn kernels, spicy jalapeño and sharp lime combined to make mini crisp fritters . Served with sour cream and a sweet chilli dips
- 5 pieces
- Terrace sharer - for one or two — £9.00/£16.00
Our new sharing planks - Fresh pork pie, a selection of local cheeses, pickled onions, chunks of Granny Smith's apple and fresh grapes, artisan bread with jersey butter, biscuits & chutney
- the perfect all rounder as a starter or main to share or not

Main Event

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

- Hand crafted meat & potato pie — £14.00
Succulent salt cured brisket and local potatoes encased in an all butter pastry. Served with real chips, selected vegetable and a pot of our delicious gravy
- GF** **vegan** Spinach & mushroom frittata — £12.50
A traditional Italian baked egg dish sautéed mushrooms and wilted English spinach. Served with a vibrant dressed salad and chef's pickled slaw
- Curried cod loin — £18.00
Fresh cod loin pan seared then oven baked. Served with bombay potatoes, tender stem broccoli and a light curried cream sauce
- Nanna Norm's cheese & onion pie — £12.50
A twist on a classic cheese pie with 7 cheeses. We'll guarantee you love it! Nanna can't make enough! Served with chips and your choice of selected vegetables or baked beans
- Jerk chicken buddha bowl — £12
Sticky jerk chicken breast served with mango and avocado salsa, tumeric orzo pasta, coriander and black beans with a ranch side
- Mikes famous curry's — £15
CHOOSE FROM - Chicken Tikka, Lamb Rogan Josh, Beef Madras, Vegetable Tikka. Served with naan bread, mango chutney & popadum. The choose from rice, chips or go half 'n' half
- Salmon ramen — £15.50
Fresh salmon fillet pan seared then baked in the oven. Served with a ramen (fish) stock, pac choi, chill, coriander, rice noodles. Finished with onion seeds and crispy noodles
- Butlers fried chicken — £14.00
Our most popular dish. Succulent chicken strips, coated in 32 spices and deep fried. Served with skinny fries and our delicious gravy!
- Black & blue burger — £13.50
Freshly minced beef and blue cheese patty. Served on a charcoal bun with a sautéed onion relish, with skinny fries and side salad
- vegan** Watermelon, feta cheese and pomegranate salad — £11
A base of fresh mixed leaves topped with watermelon, crumbled feta cheese and a sprinkling of pomegranate seeds & toasted pine nuts. Drizzled with a balsamic glaze

Fish & Chips — £13

Fresh haddock in our crispy batter, served with chunky chips, mushy peas, tartare sauce

Hawaiian teriyaki burger — £14.50

Juicy grilled minced beef patty, topped with teriyaki sauce, pineapple, red onion relish and provolone cheese. Served with skinny fries

Pleasington fried chicken burger — £14

Our famous spiced fried chicken in a brioche bun, layered with baby gem lettuce and a light celeriac & rocket salad. Served with skinny fries and a pot of our delicious gravy

Artisan Stone baked pizzas

🌱 Gluten free bases available on all pizzas please ask.

Butlers fried chicken pizza — £12

Topped with sliced gherkins, fried chicken pieces and finished with a pot of our delicious gravy

🌱 Margherita pizza — £10.00

Classic cheese and tomato

🌱 Garland pizza — £11

Topped with fresh spinach and peppers, served with an egg

🌱 Cream cheese, burrata & rocket pizza — £11

Topped with delicious cream cheese, Italian burrata cheese and fresh rocket

American Hot — £12.00

Topped with pepperoni and chilli flakes to add a bit of spice

BBQ chicken & pepperoni pizza — £12.00

Topped with our chef's secret recipe BBQ sauce, strips of chicken and slices of pepperoni

🌱 Caprino pizza — £11.00

Topped with goats cheese, mixed peppers, basil pesto, cherry tomatoes and olives

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 local butchers, 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 — £24.00

Cooked to your liking and served with, chips, selected vegetables, mushroom and tomato

🌱 10oz gammon steak — £16.00

Cooked on our chargrill and served with egg, pineapple, chips and selected vegetables

🌱 DR Pepper ribs — £16.00

Our famous slow cooked ribs, smothered in chef's BBQ Dr Pepper sauce and finished with spring onions and chilli. Served with skinny fries & slaw

🌱 32 day aged ribeye — £21.00

Cooked to your liking and served with chips, selected vegetables, mushroom and tomato

Add half a rack of DR Pepper ribs to your steak — £8

Go on...

UPGRADE - Salt 'n' pepper chips UPGRADE - Sweet potato fries — £3

ADD A SAUCE Diane sauce - pepper sauce - blue cheese sauce - teriyaki sauce - sriracha sauce — £3

Sides

Salt 'n' pepper chips - £4 Side salad - £3.50 Tenderstem broccoli & pine nuts - £4

Sweet potato fries - £4 Mango & avocado side salad - £4.50 Onion Rings - £3.50

Selection of chefs desserts

🌱 Courgette & avocado cake — £6

A gluten free cake, topped with sweet avocado frosting and finished with pistachio nuts and corn flower petals. With a side of fresh cream

Trio of desserts — £9.50

Perfect for sharing. Indulgent chocolate fondant, raspberry mess cheesecake and couple of Mikearoons

🌱🌱🌱 Chocolate & orange tart — £6

Sweet pastry tart filled with and orange flavoured dark chocolate ganache, served with vegan ice cream

Lemon meringue pie — £6

We've whipped up a glorious classic. Served with a pot of cream and popping candy lemon gel

Indulgent chocolate fondant — £6.00

A delicious classic served with ice cream or cream. These are cooked to order (15-20mins)

Raspberry mess cheesecake — £6

A vanilla and raspberry cheesecake on a Digestive biscuit base with vanilla mousse and smashed meringue. Dressed with freeze dried raspberries, pouring cream

Old school - Chocolate pudding & chocolate sauce — £6

This dish takes you back to those school dinner days.....

NYC chocolate freak shake — £8.00

A great New York classic. Chocolate cream and ice cream milk shake, topped with whipped cream, toffees and chocolate fudge cake

We are a certified Carbon Free Dining Restaurant. A 99p donation is added to every bill which contributes to the planting of a tree to offset the carbon footprint of your meal. See in house marketing for more details or our website for live tree counters. Thank you for helping us to make a difference.

