



## sips

- Hugo Spritz, elderflower liqueur, Prosecco, soda
- Hugo Spritz Zero
- Aperol Spritz, Aperol, Prosecco, soda
- Italian Aperitivo Zero

## nibbles

- Nocellara, Kalamata & Amfissa olives (ve) 4
- Rosemary almonds (ve) 4
- Warm tomato & herb focaccia (v) 7
- Miso Padrón peppers (v) 5

---

## starters

- Grilled goat's cheese, Waldorf salad, hazelnuts, thyme honey, toasted sourdough (v) 8.5
- Crab fishcake, spinach & watercress, hollandaise 8.5
- Haggis bonbons, celeriac purée, watercress, pickled vegetable salad (ve) 6.5
- Beef & barley soup, 14-hour slow-cooked shin, pearl barley, thyme, Parmesan croutons 8
- Chicken & wild boar pâté, red onion chutney, toasted ciabatta 8
- Salt & chilli calamari, miso mayo 8.5
- Crispy duck salad, watermelon, cucumber, seaweed, sesame dressing 8

---

## sunday roasts

*All served with roast potatoes, seasonal greens, roasted roots, Yorkshire pudding, beef dripping gravy*

- Roast rump of British beef, horseradish cream 19.5
- Roast chicken, lemon & tarragon stuffing, pig in blanket, bread sauce 18.5
- Roast loin of pork, crackling, apple sauce 18

Wild mushroom bourguignon pie, roast potatoes, seasonal greens, roasted roots, gravy (ve) 17.5

---

## sunday sides

- Cauliflower cheese (v) 4.5
- Pigs in blankets 5
- Sea salt, rosemary roast potatoes (ve) 4.5
- Braised red cabbage (ve) 3
- Yorkshire pudding, beef dripping gravy 4

## avourites

Beer-battered fish & chips, minted mushy peas, homemade tartare, curry sauce 18.5  
Korean chicken burger, sesame seaweed, kimchi, gochujang mayo, skin-on chips 17.5  
Beetroot red pepper burger, smoked vegan cheese, tapenade, skin-on chips (ve) 16.5  
Double beef burger, smoked cheese, bacon, house sauce, skin-on chips 17  
28-day aged British Angus sirloin, grilled tomato, mushroom, skin-on chips and your choice of peppercorn sauce, Stilton & garlic or beef dripping gravy 33

## seasonal

Somerset pork & fennel ravioli, brown butter, pesto 17  
Warm roasted butternut squash salad, cavolo nero, green beans, herb yoghurt (ve) 14.5  
British rack of lamb, pulled lamb croquette, buttered cavolo nero, gravy 22.5  
Grilled Cornish sole, Devon crab butter, crushed new potatoes 23  
Guest pie – ask our team or see the chalkboards for our pie of the day 18

---

## sides

Skin-on chips (ve) 5	Garlic & cream potato gratin (v) 5.5
Grilled broccoli, lemon, garlic & Parmesan 5	Roasted butternut squash, toasted pumpkin seeds (ve) 5.5
Roasted heritage beetroot & feta (v) 5	Buttered cavolo nero (v) 4.5

---

## puddings

Rich chocolate pot, pistachio brittle (v) 6.5  
Lemon meringue tart (v) 6.5  
Chocolate brownie, vanilla ice cream (v) 6.5  
Apple crumble tart, cinnamon cream (v) (ve available) 7  
Proper sticky toffee pudding, vanilla ice cream (v) 6.5  
Baby Guinness chocolate brownie sundae (v) 8.5  
(shot of Tia Maria & Baileys)



**Cheese & biscuits for two** – selection of Lancashire cheeses including Button Mill, Kidderton Ash, Stratford Blue and Rothbury Red (v) 21.5



---

## Follow us on social

 @thebuttinn.pub  
 @ButtInnAldermaston

Please talk to us if you have a food allergy, intolerance or coeliac disease. When we prepare food in our pub kitchen, we handle all allergens so we can't guarantee the food is allergen free. We don't claim to be a 'free from' restaurant but tell us your specific allergen requirement and we will check everything and take extra care with your meal.

To see our allergen guide, scan the QR code or speak to one of our team who will be able to provide the written information. You can also visit our website: [links.digitalpubs.co.uk/680534](http://links.digitalpubs.co.uk/680534)

(v) Suitable for vegetarians (ve) Suitable for vegans



FA25-CSM3-Bun