

GRAND CRU – TASTING MENU

Available Tuesday – Saturday Evenings only

Six Course Menu 55

Optional Wine Flight 32

Amuse Bouche

'Ita' Prosecco, Vino Spumante Brut, Italy



Caramelised Goats Cheese Mousse Beetroot, Pear Chutney and candied Walnuts

Icare Chardonnay, Cotes de Thongue, France



Scallops with Saffron Risotto and Crab Bisque

Basa Rueda, Telmo Rodriguez, Spain



Orange Sorbet 'St. Clements'



Fillet of Beef with Wild Mushroom Duxelle and crisp Roscoff Onion Madeira Jus and White Truffle Oil

Gouguenheim 'Reserve' Malbec, Mendoza, Argentina

or

Fillet of Lemon Sole with Brown Shrimps Tomato and Spring Onion Beurre Noisette

Les Argelieres, Viognier, Pays d'Oc, France



Summer Berry and Mascarpone Cheesecake with Honeycomb

Casa Silva Semillon Gewurztraminer, Chile

or

Artisan Cheese Selection, Fruit Chutney and Biscuits

Pocas – Late Bottled Vintage Port 2012

(as an extra course 7.50)

A LA CARTE MENU

NIBBLES

Marinated Provençal Olives - 4.00

Spiced Chorizo and King Prawns - 6.50

Wild Mushroom and Parmesan Arancini - 6.00

STARTERS

Soup of the Day with home-made Bread Rolls and salted Butter - 6.50

Baked Goats Cheese in Filo Pastry with Lingonberries and Apricot Chutney - 8.00

Tart Tatin of Cherry Tomatoes with Mascarpone, Basil Pesto and toasted Pine Nuts - 8.50

Confit Duck with Sesame Glaze, Pineapple and Pink Peppercorn Salsa - 9.50

Pan-seared Scallops, Crab Bisque with Tomato, Fennel and Tarragon - 12.00

MAIN COURSES

King Prawn Linguine with Cherry Tomatoes, Parmesan and Roquette Pesto - 17.50

Spinach and Red Onion Pancakes, curried Cauliflower, Coriander and Chickpeas - 13.00

Fillet of Sea Bream with Brown Shrimps, Tomato and Spring Onion Beurre Noisette - 22.00

Chicken Supreme with spicy Chorizo, Parmesan and Sweetcorn Polenta - 17.50

Lamb Rump with Garden Herbs, Celeriac Pure, Pearl Onions and Rosemary Jus - 21.00

Tournedos of Beef Fillet with Wild Mushroom Duxelle and crispy Roscoff Onions
Madeira Jus finished with White Truffle Oil - 30.00

FROM THE CHARGRILL

Steaks are served with roasted Vine Tomato, sautéed Garlic Mushrooms and Chips

10oz Sirloin Steak – 27.00

7oz Fillet of Beef – 28.00

Sauces – 3.00

Brandy & Green Peppercorn | Yorkshire Blue | Chimichurri | Café de Paris Butter

SIDE DISHES

Chunky Chips with Sea Salt - 3.50

Truffle and Parmesan Fries - 5.00

Dauphinoise Potatoes - 3.50

Battered Onion Rings - 3.50

New Potatoes with Garlic and Herbs - 3.50

Carrots & Mangetout - 3.50

Broccoli with Almond Butter - 3.50

Caesar Salad with Anchovies – 4.00

DESSERTS

Madagascan Vanilla Crème Brûlée with Orange Shortbread Biscuits – 7.00

Dark Belgian Chocolate Brownie with Caramel Ganache and Hazelnut Praline – 7.50

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream – 7.50

Summer Berry and Mascarpone Cheesecake with Honeycomb - 7.50

Selection of British Artisan Cheeses, Fruit Chutney, Yorkshire Brack and assorted Biscuits

Three Cheeses – 7.50

Five Cheeses – 10.50

PORTS

	50ml	Bottle
PORTO ALEGRE, RUBY	4.00	35.00
TAYLORS LBV 2010	5.00	55.00
POCAS, 10-YEAR-OLD TAWNY	6.00	62.50

DESSERT WINES

	50ml	½ Bottle
CHATEAU BELINGARD RESERVE MONBAZILLAC, FRANCE	4.00	26.00
CHATEAU FILHOT 2eme CRU CLASSE SAUTERNES	8.00	40.00
CAMPBELLS RUTHERGLEN MUSCAT AUSTRALIA	6.50	32.00
CASA SILVA SEMILLON GEWURTZTRAMINER, CHILE	4.00	35.00

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.