

# GRAND CRU – TASTING MENU

*Available Tuesday – Saturday Evenings only  
Last Order by 8pm*

**Six Course Menu 55**  
Optional Wine Flight 32

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## **Amuse Bouche**

*'Ita' Prosecco, Vino Spumante Brut, Italy*



## **Chicken Liver Parfait with Quince Jelly and Wild Cranberries**

*Icare Chardonnay, Cotes de Thongue, France*



## **Scallops with Parmesan Risotto and Crab Bisque**

*Basa Rueda, Telmo Rodriguez, Spain*



## **Pink Grapefruit Sorbet**



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

*Gouguenheim 'Reserve' Malbec, Mendoza, Argentina*

or

## **Halibut Loin with Atlantic Prawns Vermouth and Saffron Beurre Blanc**

*Les Argelieres, Viognier, Pays d'Oc, France*



## **Dark Chocolate and Passionfruit Delice with caramelised Banana and Coconut Sorbet**

*Chateau Belingard Reserve Monbazillac, France*

or

## **Artisan Cheese Selection, Fruit Chutney and Biscuits**

*(as an extra course 7.50)*

*Pocas – Late Bottled Vintage Port 2012*

# A LA CARTE MENU

## NIBBLES

Marinated Provençal Olives - 4.00

Spiced Chorizo and King Prawns - 6.50

Wild Mushroom and Parmesan Arancini - 6.00

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## STARTERS

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

Goats Cheese Filo Parcel with Williams Pear and Fig Chutney, Port Reduction - 8.00

Wasabi Horseradish Mousse with Beetroot, Spring Onion and candied Cashew Nuts - 8.50

Chicken Liver Parfait flavoured with Madeira and Brandy, Quince Jelly and Wild Cranberries - 9.00

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

## MAIN COURSES

King Prawn Linguine with spicy Nduja Sausage, Tomatoes, Parmesan and Roquette Pesto - 17.50

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

Halibut Loin with Atlantic Prawns, Samphire, Vermouth and Saffron Beurre Blanc - 23.00

Chicken Supreme with sautéed Wild Mushrooms, Butternut Squash and glazed Chestnuts - 17.50

Lamb Rump with Provençal Herbs, White Onion Puree, Garden Peas and Pancetta - 22.00

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 – 28.00

7oz Fillet of Beef – 29.00

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

Braised Red Cabbage - 3.50

## DESSERTS

Madagascar Vanilla Crème Brûlée with Cinnamon Shortbread Biscuits - 7.00

Dark Belgian Chocolate and Caramel Delice with Salted Caramel Truffle - 8.50

Sticky Toffee Pudding with Granny Smith Apple, Lingonberries and Vanilla Ice Cream - 7.50

Banana Tart Tatin with Mascarpone and Coconut Sorbet - 8.00

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

Three Cheeses – 7.50

Five Cheeses – 10.50

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## PORTS

	<b>50ml</b>	<b>Bottle</b>
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

	<b>50ml</b>	<b>½ Bottle</b>
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.