

A LA CARTE MENU

NIBBLES

Marinated Provençal Olives (V) 5.00 Spicy Chorizo and Garlic King Prawns 8.00

STARTERS

Soup of the Day served with home-made Bread (V) – 7.50

Goats Cheese baked in crisp Filo Pastry with Bramley Apple and Beetroot Chutney (V) – 8.50

Sea Bass with Orange and Fennel Salad, Saffron Aioli, Black Olive, crispy Onion and Thyme – 12.00

Tempura battered King Prawns with Soy and Sesame Glaze, Pok Choi and Beansprout Salad – 10.00

Pan-seared Scallops with Langoustine Bisque flavoured with Tomato, Fennel and Tarragon – 13.00

MAIN COURSES

Cajun spiced King Prawn Tagliatelle with Garlic, Cherry Tomatoes and Black Olives
Parmesan and Basil Pesto – 22.50

Sautéed Potato Gnocchi with roasted Butternut Squash and Confit Cherry Tomatoes
Crispy fried Shallots, Mascarpone and Spring Onions (V) – 17.00

Fillets of Lemon Sole with Scallops and Crayfish Tails
Vermouth and Saffron Beurre Blanc – 29.50

Oven roasted Chicken Supreme with Mushroom Arancini
Sautéed Leeks with Grain Mustard, Smoked Pancetta and Red Wine Jus – 19.50

Tournedos of Prime Fillet of Beef with Wild Mushroom Duxelles and crispy Roscoff Onions
Madeira & Thyme Jus finished with White Truffle Oil – 35.00

FROM THE CHARGRILL

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

10oz Sirloin Steak – 30.00

7oz Prime Fillet of Beef – 33.00

Sauces – 3.50

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

SIDE DISHES

Chunky Chips with Sea Salt	4.00	New Potatoes with Garlic and Chives	4.00
Dauphinoise Potatoes	4.50	Glazed Carrots and Mangetout	4.00
Truffle and Parmesan Fries	5.00	Broccoli with toasted Almonds	4.00

DESSERTS

Amaretto Affogato
Vanilla Bean Ice Cream with a Shot of Espresso and Amaretto Liqueur
7.50

Sticky Toffee and Date Pudding with Butterscotch Sauce
Vanilla Bean Ice Cream
8.50

Crème Brûlée flavoured with Vanilla and Grand Marnier
Orange Shortbread Biscuits
8.50

Individual baked Dark Belgian Chocolate Fondant
Salted Caramel Ice Cream and Candied Hazelnuts
9.00

Selection of British Artisan Cheeses with home-made Fruit Chutney
Celery, Grapes and assorted Biscuits
Three Cheeses - 8.50
Five Cheeses - 12.00

DESSERT WINE & PORT

	50ml
Chateau Belingard Reserve Monbazillac, France	4.00
Chateau Filhot, 2eme Cru Classé Sauternes, France	8.00
Campbells Rutherglen Muscat, Australia	6.50
Casa Silva Semillon Gewurztraminer, Chile	4.00
Porto Alegre, Ruby Port, Portugal	4.00
Taylors, Late Bottle Vintage 2016, Portugal	5.00
Pocas, 10-year-old Tawny, Portugal	6.00

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.