

A la Carte Menu

NIBBLES

Marinated Provençal Olives V - 5.00

Hoisin Pork Belly Bites with Sesame, Chilli and Spring Onion - 9.00

Tempura King Prawns with Sriracha Mayonnaise - 9.00

STARTERS

Soup of the Day served with home-made Bread V – 8.00

Baked Goats Cheese Filo Parcel with candied Walnuts, Cranberry and Beetroot Chutney V – 9.00

Panko breaded Ham Hock Bonbons, Apple & Fennel Slaw and sweet Piccalilli Dressing – 11.00

Pan-seared Fillet of Red Snapper with curried Cauliflower Puree and roast Pepper Confit – 12.50

Pan-seared Scallops with Basil Risotto, Tomato and Langoustine Bisque – 16.00

MAIN COURSES

King Prawn Linguine with sun-blushed Tomatoes, Garlic and Black Olives
Parmesan and Basil Pesto – 25.00

Chickpea Blinis with sautéed Wild Mushrooms, Spinach and Biquinho Peppers
Smoked Cheddar and Chive Velouté V – 19.00

Pan-seared Fillet of Hake with spiced Chorizo and Butterbean Cassoulet
Cherry Tomato and Parsley Pistou – 29.50

Oven-roasted Chicken Supreme with Black Pudding and Mustard Mash
Bramley Apple and Cider Cream Sauce – 26 .00

Rump of Lamb with minted Garden Pea Puree, Red Wine glazed Pearl Onions
Dauphinoise Potatoes and Pistou Jus – 30.00

Tournedos of Prime Fillet of Beef with Wild Mushroom Duxelles and crispy Roscoff Onions
Madeira & Thyme Jus finished with White Truffle Oil – 36.00

Chargrilled 7oz Prime Fillet Steak
roasted Cherry Vine Tomatoes, sautéed Garlic Mushrooms and Chunky Chips – 35.00

Sauces – 3.50

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

SIDE DISHES

Chunky Chips with Sea Salt	4.50	New Potatoes with Garlic and Chives	4.50
Truffle and Parmesan Fries	6.00	Glazed Carrots and Hispi Cabbage	4.50
Dauphinoise Potatoes	5.00	Broccoli with Almond Butter	5.00

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.

Desserts

Irish Cream Affogato
Vanilla Bean Ice Cream with a Shot of Espresso and Baileys Liqueur
8.00

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

Individual baked Dark Belgian Chocolate Fondant
Salted Caramel Ice Cream and Candied Hazelnuts
9.50

Crème Brûlée flavoured with Vanilla and Grand Marnier
Morello Cherries and Amaretti Biscuits
8.50

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

Santa Julia Tardio, Zuccardi, Argentina Sweet and refreshing with a balanced acidity and a nice fruits finish. 4	50ml glass 4.50 ½ Bottle 27.00
Chateau Doisy Vedrines, Sauternes, Bordeaux, France Rich, intense, such a good & true to style top Sauternes. 5	50ml glass 6.00 ½ Bottle 30.00
Pfeiffer Rutherglen Muscat, Australia Deep amber with floral aromas of crushed rose petal, lavender and orange blossom as well as muscavado sugar. 5+	50ml glass 6.50 ½ Bottle 33.00
Casa Silva Semillon Gewurztraminer, Chile Whilst sweet, the clean acidity lifts this spicy & aromatic wine. 4	50ml glass 5.00 ½ Litre Bottle 35.00
Porto Alegre Ruby Port, Portugal Fruit laden & generous, yet not too sweet & spirit.	50ml glass 4.50 Bottle 35.00
Taylors Late Bottle Vintage, Portugal 2017 Complex sun-drenched fruit benefitting from extra bottle aging.	50ml glass 5.00 Bottle 45.00
Pocas 10 year old Tawny, Portugal Hint of Molasses, gentle spirit & toffee notes.	50ml glass 6.00 Bottle 65.00

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