

# A la Carte Menu

## NIBBLES

Marinated Provençal Olives V - 5.00

Spiced Cauliflower and Spinach Pakoras with Coriander and Mango Chutney V - 8.50

Sweet Potato and Spring Onion Quesadillas with Coriander, Avocado and Lime V 9.00

Tempura King Prawns with Sweet Chilli Sauce - 9.50

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## STARTERS

Baked Goats Cheese with Honey Rosemary Crumble, Walnuts and Apricot Chutney V – 9.00

Panko breaded Cod Loin with Beetroot Mustard Seed Salad and Wasabi Yoghurt – 12.00

Chicken Liver Parfait with Whiskey Cherries, Mandarin Gel and toasted Brioche – 10.50

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

## MAIN DISHES

Thai King Prawn Curry with Coconut, Peppers, Ginger and Pak Choi  
Coriander Basmati Rice and crispy Onion – 25.00

Puff Pastry Galette of roasted Butternut Squash, Kale and marinated Goats Cheese V  
Toasted Almonds and Biquinho Peppers – 19.00

Pan-seared Fillet of Hake with Crayfish Tails and Samphire  
Parsnip Puree and Lemon Caper Beurre Noisette - 29.50

Medallions of Pork Tenderloin and Black Pudding Bonbons with Bacon Jam  
Creamed Leek and Potato Mash with Caraway Jus - 26.00

Rump of Lamb with Garden Herbs, Mediterranean Vegetable Ratatouille  
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 – 37.00

Chargrilled 7oz Prime Fillet Steak  
roasted Cherry Vine Tomatoes, sautéed Garlic Mushrooms and Chunky Chips – 36.00

### 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 Kale with Sesame	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.