




Starters

Grilled tuna and baby beetroot salad with wasabi mayo	£9.95
Duck liver and foie gras parfait with toasted brioche and blood orange jelly	£8.95
Grilled sardines on toast with tomatoes and herbs	£8.75
Artichoke risotto  with pecorino and parsley vinaigrette	£8.75
Caramelised goats cheese  (n) with layered pear crisp, walnut and spinach salad and a white balsamic reduction	£9.35
Seared scallops marinated in cumin and lime with red pepper and tomato jam	£11.95
Asparagus and Parma ham served with a fried quail's egg and Parmesan tuile	£9.80

Main Courses


Pan-fried sea bass with colcannon potatoes, battered kale and lobster oil	£22.55
Braised belly of pork with Savoy cabbage and bacon, apple purée and Calvados jus	£21.95
Wild mushroom and artichoke cannelloni  with Roquefort sauce	£18.50
Spiced cod fillet with curried risotto, sautéed spinach and crisp fried onions	£21.45
Oriental-style duck breast with a rice noodle cake and caramelised plums	£23.75
8oz rib eye steak with Stilton mash and roasted yellow cherry tomatoes	£26.50
Rack of lamb with confit lamb faggot, minted pea purée and dauphinoise potatoes	£26.50
Calves liver with pancetta brittle, roasted shallots and creamed potato	£24.75

On the side £3.95 each

Buttered panache of vegetables
Colcannon potatoes
Sautéed green beans with tomato and shallots
Savoy cabbage with pancetta
Hand cut chips
Wilted spinach with roasted garlic oil

Desserts

Warm chocolate brownie (n) with marshmallow ice cream	£7.95
Strawberry and Champagne jelly with pink rhubarb poached in grenadine	£7.95
Pineapple mousse (n) with coconut foam and coconut and coriander sorbet	£7.95
Orange mille-feuille with cardamom yoghurt	£7.95
White chocolate and pink peppercorn mousse with a dark chocolate centre	£7.95
Assiette of dark chocolate mousse, raspberry brulee tart and popcorn granite (n)	£7.95
Plate of British and Continental cheeses with chutney and biscuits	£8.95

 suitable for vegetarians (n) contains nuts, seeds or nut oils

Should you have any special dietary requirements and would like to know more about the ingredients used, please ask for the Manager.

All prices include VAT at the current rate. A discretionary service charge of 10% will be added to your bill.

All weights are uncooked.