

(V) BASKET OF BREAD £2.90

(V) ROASTED GARLIC, ROASTED RED PEPPER HUMMUS & TOASTED PITTA BREAD £4.80

STARTERS

- (N) WHITE BEAN VELOUTÉ WITH SMOKED SALMON & DILL TARTARE, HAZELNUT OIL £5.25
FOIE GRAS & ARTICHOKE PARFAIT WITH TOASTED CARAWAY SEED BRIOCHE £9.25
RAINBOW TROUT & SMOKED EEL TERRINE WITH POTATO & CAPER SALAD £7.95
SEARED SCALLOPS WITH CITRUS RISOTTO & SESAME SEED 'TUILE' £9.50 / £16.50
STEAMED MUSSELS WITH WHITE WINE CREAM & JULIENNE OF VEGETABLES £7.50 / £13.95
SWEETBREAD & PEA VOL AU VENT WITH A TARRAGON SAUCE £7.25
(V) PROVENÇAL VEGETABLE GATEAU WITH "JALAPEÑO" CHILLI SALSA £5.95
(V) SPICED LENTIL "BÖREK" WITH ROASTED TOMATOES & GARLIC SALAD £5.95
(V.N) LEEK & WALNUT TARTLET WITH PEAR & CELERY SALAD £5.95

MAINS

- ROASTED COD WITH CHORIZO CRUMBLE, AUBERGINE & SAFFRON FONDUE £16.95
"WASABI" SEARED SWORDFISH WITH WILD RICE & ROASTED VEGETABLES £17.95
SEA BASS FILLET WRAPPED IN 'PROSCIUTTO' WITH WILTED ROCKET & PEPPERS £18.95
CORNISH CRAB & JERUSALEM ARTICHOKE RAVIOLI WITH THYME BUTTER £8.95 / £14.50
(V) BASIL RISOTTO WITH ROASTED CHERRY TOMATO & RED PEPPER £7.95 / £12.95
(N) GARLIC ROASTED POUSSIN WITH BUTTERNUT SQUASH & BACON JUS £14.95
SEARED BARBARY DUCK BREAST WITH CONFIT LEG PITHIVIER & CELERIAC FONDANT £17.95
ROASTED RACK OF LAMB WITH SPINACH & SWEET POTATO MOUSSELINE £18.95
ROASTED VEAL TOPSIDE WITH CARROT & SWEDE TIAN, MARJORAM JUS £19.50
CUMBERLAND SAUSAGES WITH CREAMED POTATO, ONION RING & GARLIC GRAVY £13.95

GRILLS

- 8OZ FILLET STEAK £28.50
8OZ SCOTTISH SIRLOIN STEAK £17.95
HALF CORN FED CHICKEN £13.75
LEG OF LAMB STEAK £15.50
"SERVED WITH CHIPS OR SALAD, PEPPER SAUCE, BLACK TRUFFLE BUTTER OR BÉARNAISE SAUCE"

SIDE DISHES

- ROCKET & PARMESAN, LEMON & OLIVE OIL DRESSING £4.60
(N) TOMATO & RED ONION WITH PESTO DRESSING £3.80
MIXED OR GREEN SALAD £3.80
MIXED VEGETABLES - SAUTÉED COURGETTE, BUTTERED SPINACH, GARLIC MUSHROOMS, HONEY ROASTED PARSNIPS £4.80 / £7.90
NEW POTATOES, CHIPS, CREAMED POTATOES £3.80
INDIVIDUAL PORTIONS OF VEGETABLES £3.80

DESSERTS

(N) MEDLEY OF DESSERTS £6.95

TWO CHOCOLATE MOUSSE £6.00

MANGO CANNELLONI WITH PASSION FRUIT BAVAROSE & RASPBERRY COULIS £6.00

PINEAPPLE TART TATIN WITH SORBET £6.00

STEAMED SEVILLE ORANGE MARMALADE PUDDING WITH CRÈME ANGLAISE £6.00

LEMON MOUSSE SOUFFLÉ WITH LEMON MACARON £6.00

(N) HOME MADE ICE CREAM - COFFEE & WALNUT, CHOCOLATE, RUM & RAISIN, BOURBON VANILLA BEAN £5.50

(N) HOME MADE SORBET - BLACKCURRANT, PINEAPPLE, RASPBERRY £5.50

CHEESE

SHROPSHIRE BLUE & ROBLECHON WITH PEAR, GRAPES & QUINCE JELLY £8.90

SINGLE PORTION OF CHEESE £5.25

SERVED WITH OAT CAKES & WATER BISCUITS

FILTER £2.20 CAPPUCINO £2.70 ESPRESSO £2.20 / £2.70

ALL SERVED WITH A HOMEMADE WHISKY CHOCOLATE TRUFFLE

POT OF TEA: TRADITIONAL ENGLISH, EARL GREY, PEPPERMINT, CAMOMILE & GREEN TEA £2.30

N - Contains Nuts V- Vegetarian

WINES OF THE MONTH

A SICILIAN PAIR - INTENSE AND DIRECT WITH CHARMS YOU CANNOT RESIST

WHAT ELSE COULD YOU EXPECT FROM THE SUN SOAKED INDEPENDENT AND PAROCHIAL ITALIAN PROVINCE

WHITE

FIANO - MANDAROSSA, ITALY 2008

ELEGANT AND INTENSE WHITE VARIETAL FAVOURED IN SOUTHERN ITALY - FRESH FRUIT

NOTES OF RIPE APRICOT AND PEACH WITH AN EXCELLENT AROMATIC PERSISTENCE.

BOTTLE	GLASS	ABV
75CL	125ML	%
£19.50	£4.95	13.5%

RED

SYRAH - MANDAROSSA, ITALY 2008

FULL BODIED AND FRUIT DRIVEN WITH A VIBRANT DEEP MAGENTA COLOUR

AND A HEADY PERFUME OF HEDGROW, SPICE AND PEPPER.

£19.50	£4.95	13.5%
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HEAD CHEF: BERNARD DUMONTEIL

All prices include VAT. An optional 12.5% Service Charge has been added to your final bill.