

SOUPS

Pumpkin and coriander soup with brie and broccoli parcel	7.00
Smoked tomato soup	7.50
Creamy mushroom soup with tarragon oil	8.00

STARTERS

Duck egg soldiers with asparagus wrapped in cured ham	9.50
Chicory, walnut and beetroot salad with Stilton dressing	10.00
Salad of char grilled leeks and red onion with Mozzarella	11.00
Salmon fish cake with sour cream and lemon	12.00
Traditional prawn cocktail served with brown bread and butter	14.00
Forman's smoked salmon with caper berries	15.00
Seared tuna with French beans, olive powder and poached quail egg	15.50
Caesar salad with Parmesan shavings	14.00
Add Chicken	17.50
Seared scallops with apple jelly, baby vegetables and yellow sultanas	17.50

FISH

Beer battered cod with chunky chips, mushy peas and Tartare sauce	19.50
Fillet of salmon filled with tomato and basil, caramelised cauliflower puree, Ratatouille and lemon oil	23.00
Pan fried sea bass fillet with autumn vegetables, mussels and creamed foam	25.50
Monkfish médaillons with Romanesque cabbage and sauce Vièrge	29.50
Grilled Dover sole with water cress, Hollandaise and Tartare sauce	36.00

** May contain traces of alcohol. Please ask your waiter for an alcohol free option.*

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager.
All prices include VAT.

A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.

MEAT

Gourmet burger with hand cut chips	15.00
Add bacon or blue cheese	1.50
Cumberland sausage with onion gravy and mash	15.00
Calves liver with bacon, mash and sage butter	17.00
Lamb shank with potato- celeriac gratin and Flageolet bean sauce	25.00
Grilled 10oz Aberdeen-Angus rib eye steak with hand cut chips, grilled mushrooms and confit tomatoes	30.00
Grilled 8oz Aberdeen-Angus fillet steak with hand cut chips, grilled mushrooms and confit tomatoes	33.00

TO SHARE

Beef Chateaubriand	63.00
Whole roast chicken with lemon and herbs	31.00

Items to share are served with a choice of two side dishes

VEGETARIAN

Farfalle with wild mushrooms, Parmesan & truffle oil	16.00
Butternut squash and cumin tart with glazed goats cheese	18.00

SAUCES

Blue cheese sauce	1.50
Green peppercorn sauce	1.50
Béarnaise sauce	1.50

SIDES

Hand cut chips	4.00
Garden new potatoes	4.00
Creamed spinach	4.00
Broccoli with ginger, chilli & garlic	4.50
Glazed carrots cumin & fennel	4.00
Creamy mashed potatoes	4.00
Green salad, red onion and mini cherry tomatoes	5.00
Garlic bread	5.00
Add cheese	1.50

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