

DINNER MENU

WHILE YOU WAIT

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Marinated Olives, Bread and Tapenade - £2.95

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STARTERS

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French Onion Soup

With Gruyere Croûte **£5.95**

Lobster and Prawn Tortellini

Braised Fennel, Lemon Grass Bisque **£7.95**

Beetroot and Goats Cheese Tart

Mixed Leaves, Hazelnut Dressing **£5.95**

Pan-Fried Scallops

With Black Pudding, Raisin Caper Gribiche **£7.95**

Duck Liver & Foie Gras Parfait

Port & Plum Jelly and Toasted Brioche **£7.95**

Double Baked Spinach & Roquefort Soufflé

Served with Mixed Leaves and Herb Salad **£5.95**

Smoked Haddock & Gruyere Fish Cake

With Soft Boiled Quails Egg, Smoked Paprika Butter Sauce **£5.95**

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MAINS

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Grilled Fillet of Beef

Creamed Wild Mushrooms, Sweet Potato Fondant, Madeira Sauce **£18.95**

Roast Rump of Lamb

Du Puy Lentils Glazed In Sherry Vineger, Potato Galette **£17.95**

Duck Breast

Accompanied by Braised Cabbage, Prune & Apple Compote, and Calvados Sauce **£18.95**

Crab Coated Brill

With Vanilla Salt Mashed Potato, Sauce Vierge **£18.95**

Corn Fed Guinea Fowl Chorizo and Pistachio Ballentine

Served with Sweet Potato Dauphinoise **£16.95**

Roast Monkfish

Served with Celeriac Rosti, Curried Mussels, Tempura Cauliflower **£17.95**

Spiced Feta Samosa

Served with Roast Vegetables, Pepper & Tomato Sauce **£13.95**

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SIDES

£2.95

Hand Cut Chips

Mixed Salad

Sweet Potato Dauphinoise

Selection of Vegetables

Creamed leaf Spinach

Creamed Potatoes

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Dinner served from 6 to 10

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