



A La Carte Menu

Starters

Homemade soup of the day

£5.50

Sauté king prawns, grilled baby gem, pink sauce, brown bread croute, avocado, lime chilli salsa

£8.50

Smooth chicken liver and foie gras terrine with brioche and chutney

£7.50

Butternut squash gnocchi, minted pea cream sauce, Feta

£7.25

Moroccan lamb kofta, shredded slaw, flat bread, yoghurt, baby coriander

£6.75

Gin cured salmon, home pickled vegetables, herb salad, lemon gel, beetroot and horseradish dressing

£8.25

Main Courses

8oz fillet steak cooked in our House rub, roast sweet potato, spinach, cherry tomatoes, Café de Paris butter

£25

Sauté stonebass, basil potato puree, roasted Mediterranean vegetables, pepper coulis, basil oil

£17.50

Baked lemon sole fillets, buttered fettuccini, peppered rocket, samphire, caviar, tarragon cream sauce

£20

Rack of lamb with herb crust, pressed potato terrine, ratatouille, lamb jus

£21

Grilled corn fed chicken supreme, potato, bacon, sweetcorn and smoked cheese croquettes, green beans, jus

£15.75

Mushroom and goats cheese fried, breaded risotto balls, creamy leeks, deep fried sage

£13.25

Desserts

Rich chocolate fondant, espresso crème anglaise, milk ice cream

£6.25

Mixed French and English cheese board with homemade chutney and biscuits

£8.50

Warm pecan pie, banana ice cream, maple syrup

£5.75

Soft meringue pillow, lemon curd cream, raspberries 3 ways, toasted almonds

£6.75

Rhubarb and ginger parfait, Amaretto soaked Victoria sponge, rhubarb jam, Amaretti biscuit crumble, whipped cream

£6.50

An optional 10% service charge will be added to tables of 6 or more
Please speak to your waiter if you have any special dietary requirements