

Starters

Home Made Soup of the Day (V)

Served with fresh bread roll and butter

Smoked Salmon and Spiced Cornish Crab Paupiette

With cucumber Carpaccio in a beetroot dressing topped with avruga caviar

Mille Feuillet of Spiced Duck Parfait, Comfit Figs and Madeira Aspic

Served with Avocado Croustillant

Wild Mushroom Vol-au-Vents Ragout (V)

On a bed of baby rocket with goats cheese crostini and carrot infusion

Galantine of Chicken

Stuffed with goats cheese Chanterelle mushrooms and port reduction

Tian of Apple, Pear and Roquefort Crème Fleurette (V)

Served with walnuts, rockets and mustard dressing

Marinated Goats Cheese (V)

In a Herbes de Provence oil and grape seed infusion served with crusty French bread on a bed of red chard salad

V-vegetarian

We would like to advise you that our chefs will happily prepare any additional dish that you might desire, with a 24-hour notice. At shorter notice, this would be subject to product availability. Contact the Restaurant Manager for assistance.

** Denotes uncooked weight.*

Due to the production methods employed by the kitchen we cannot guarantee any dishes are nut free. Please see the Restaurant Manager for further information.

Main Courses

8oz* Grilled Rib-eye Steak

Accompanied with Point-Neuf potatoes, turned beet root and Béarnaise sauce

Lamb Noisettes Dijonnaise

Marinated with fresh herbs from our own garden and garlic, served with Celeriac Gratin and mashed peas over a Madeira Sauce

Tenderloin Pork Wrapped in Sage and Pancetta

Accompanied with slow-braised Savoy cabbage and Parisian potatoes topped with parsnip crisps and a Neapolitan Sauce

Guinea Fowl Supreme

Marinated in Cote-de-Rhône and juniper berries served with Crashed Potatoes La Rouge, romanesco and Cajun stuffing over a rich Port reduction

Roasted Sea-Bream Fillet

Served bay-leaf, lemon & coriander, fennel seeds with crashed Juliette potatoes and Chanterelle mushrooms and Green tomato gem

Roasted Butternut Squash (V)

Filled with winter vegetable ratatouille over a roast tomato and basil sauce

Mushroom Ravioli (V)

In a light Mornay sauce topped with shaved parmesan drizzled with Pesto-Verde and served with a green side salad

Traditional Greek Salad (V)

Tomatoes, cucumbers, red onions, green peppers, black olives and feta cheese in a olive oil and oregano infused dressing

Healthy Options

Grilled Tuna Steak

Marinated with orange-ginger, served with steamed new potatoes and a mixed leaf salad drizzled with balsamic reduction

Poached Salmon Fillet

Poached in Green Tea and Chamomile, Pink grapefruit segments, served with steamed herbed new potatoes, Baby fennel and a light Beurre Blanc Sauce

Salerno Style Chicken

With potato La Rouge and seasonal vegetables

Smoked Chicken Salad

Served with lettuce, cherry tomatoes, pineapple, mango, red onion and cucumbers dressed in a malt vinaigrette dressing

All main courses are cooked fresh to order, please allow up to 25 minutes.

2 courses for £22.95

3 courses for £27.95

*All our prices are fully inclusive of V.A.T.
10% service charge will be added to your bill.*

Dessert Menu

Vanilla Pana cotta
drizzled with Mango coulis

Cherry Pie
served with Crème Anglaise

Hazelnut chocolate crème brûlée Pyramid
with Toffee Sauce

New York Style Baked Cheesecake
drizzled with Raspberry coulis

Chocolate Box
served with Chocolate sauce

British Cheese Plate
served with savoury biscuits and grapes

Individual Apple Lattice
with Vanilla Ice-Cream

Teas & Coffees

Freshly brewed coffee or selection of teas, and herbal teas
£3.00

Cappuccino, Café Latte, or Espresso
£3.50

Liqueurs & Specialty Coffees

Floating Coffee

Freshly brewed coffee topped with sugar and a layer of cream
£3.50

Specialty Liqueur Coffees £5.50

Irish – with Jameson's Whiskey

Kahlua – with Kahlua

Cafypso – with Tia Maria

Galway – with Bailey's

Jamaican – with Captain Morgan

French – with Brandy

Disaronno – with Amaretto

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