

A La Carte Dinner

Starters

Chef's Freshly Prepared Soup
Made Daily From the Finest Market Ingredients
£4.95

Rich Chicken Liver Pâté
Scented with Garlic and Port,
Served with Red Onion Marmalade and Toasted Brioche
£5.95

Smoked Salmon
With Salted Bergamot Lemon, Potato and Dill Salad,
Chive Cream
£5.95

Parma Ham
With Celeriac Remoulade and Sweet Pickled Melon
£7.25

Hot and Sour Coconut Soup
With Tiger Prawns and Shitake Mushrooms
£7.50

Warm Salad of Woodland Mushrooms
With Garlic, Sherry Vinegar and Blue Cheese
£7.95

Main Courses

Celeriac and Wild Mushroom Royale
With Walnuts, Creamed Puy Lentils and Green Salad
£13.95

Baked Salmon Fillet
With Minted Peas, Shallot and Baby Gem
£14.95

Chicken Wrapped in Pancetta
With Roasted Butternut Squash, Creamed Leeks
Peppercorn Jus
£15.95

Pan Roasted Duck Breast
With Red Rooster Puree, Mustard, Mushroom and Artichoke
Fricassee, Spinach and Red Wine Reduction
£15.95

Grilled Fillet of Cod
Vegetable Ragout, Mussel and Sorrel Butter Sauce
£16.95

Loin of Venison
With Garlic, Potato and Emmenthal Cheese Nuggets, Braised
Red Cabbage Puree and Chocolate Sauce
£18.95

**An optional service charge of 12.5%
will be added to your bill. Please let us know
if you would like it removed**

All Prices include VAT

All of the products for sale on this menu could contain nuts
Please inform your server if you have any special dietary requirements