



APPETISERS

Roasted Plum Tomato Soup with Pesto Crostini V N	£6.00
Atlantic Prawn Cocktail with Mary Rose Sauce, Brown Bread Soldier N	£9.50
Seared Hand Dive Scallops with Cauliflower Puree and Smoked Bacon	£10.50
Terrine of Oak Smoked Scottish Salmon Potato with Horseradish Crème Fraiche, Tempura of Caper Berries	£9.00
Trio of Beetroot Terrine, Golden Beetroot Carpaccio, Crispy and Organic Goats Cheese with Basil V	£8.00
Ravioli of Duck Confit with Morel, Tomato and Broad Beans	£8.50
Flaked Ham Hock Roulade with a Pea Panna Cotta N	£7.50
Caesar Salad with Indian Spiced Chicken, Crispy Pancetta and Garlic Crouton *	Starter £7.75 Main course £15.50

MAIN COURSES

Sundried Tomato, Feta and Spinach Risotto Cakes with Courgette Spaghetti, Olive Tapenade V N	£12.50
Pan-Fried White Polenta with Wild Mushroom, White Bean and Truffle V	£12.50
Grilled Fillet of Halibut, Buttered Leeks and Pancetta Mash	£19.50
Pan-Fried Fillet of Scottish Salmon with Wasabi Risotto, Bok Choi and an Asian Pepper Sauce	£17.50
Slow Roast Belly of Jimmy Butler Pork with Apple and Parsnip Rosti, Crispy Quail Egg	£17.00
Duo of Welsh Lamb, Mini Roast Rack, Slow Braised Shoulder with Bombay Potato, Humus and Tzatziki	£21.50
Pan-Fried Breast of Free Range Chicken with Root Vegetable Dauphinoise, Creamed Savoy Cabbage, Black Pudding Puree	£17.50
Char-Grilled Fillet of Beef with Fondant Potato, Duxells, Seared Foie Gras	£26.50

SIDE ORDERS

Mashed Potatoes	£4.00	Creamed Savoy Cabbage	£4.00
Chips	£4.00	Minted Peas	£4.00
Lyonnais Potato	£4.00	Mixed Salad	£4.00
Honey Roast Parsnips and Chantenay Carrots with Black Pepper			£4.00

V = Vegetarian dishes. * = Can be suitably prepared for vegetarians.

N = May contain nuts or nut traces, if you are concerned about nut allergies, please consult your server.

Our suppliers have assured us that none of our foods contain GM ingredients derived from Soya or maize.

A 12.5% service charge will be added to your bill.