

MENU

STARTERS

Homemade Ravioli of smoked duck breast, foie gras with fricassee of wild mushroom	£10.95
Oak smoked salmon with celery and apple salad with red pepper coulis	£ 9.25
Terrine of red mullet, lemon sole and dorade in bouillabaisse with garlic mayonnaise and toasted focaccia	£ 9.95
Artichoke, spinach and asparagus with infused truffle hollandaise	£ 8.25
Cream of Watercress soup served with cockles and mussels	£ 7.50
Potato galette stuffed with onion chutney and goats cheese with small herb salad	£8.25

MAIN COURSES

Pan fried caster bridge beef fillet with oxtail ravioli, watercress puree and ceps sauce	£24.50
Roasted lamb fillet with slow cooked shoulder croquette, spinach, garlic and herb jus	£19.95
Pan fried halibut fillet with prawn dumplings, bean cassoulet and langoustine bisque sauce	£22.95
Free range poulet noire supreme, steamed in papillote, with black truffle and baby vegetables presented at the table	£16.20
Risotto of butternut squash and pea, poached egg with butter sauce	£14.50
Char grilled caster bridge sirloin steak with slow roasted plum tomato, Portobello mushroom fat chips béarnaise sauce	£19.95
Dover sole meuniere on spinach with new season jersey potatoes	£ market price

DESSERTS

Steamed Date and walnut Sticky toffee pudding with glazed pineapple and clotted cream well worth the wait...	£ 7.45
A la minute apple tart with bourbon vanilla ice cream (20 minutes)	£ 7.50
Selection of British cheese served with plum chutney	£ 8.50
Pannacotta with mixed berries	£ 7.50
Honey Nougat parfait with pistachio, toasted almonds with raspberry and mango coulis	£ 6.95
Cappuccino bavaroise with white chocolate mousse	£ 7.50

Allergies: Our chefs use nuts in their kitchens, therefore we cannot guarantee that food on this menu does not contain traces of nuts. All our prices are inclusive of VAT at the current rate.

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

PRIX FIXE MENU

Two courses £14.95

Three courses £19.95

Available from 12noon - 7pm

STARTERS

Soup of the day

Tartlet of sauté spinach and wild mushroom
finished with a poached egg and mousseline sauce

Duck and orange parfait with plum chutney toasted focaccia

MAIN COURSES

Slow Braised pork belly with dauphinoise potatoes,
braised Savoy cabbage and glazed apple

Roulade of free range poulet noire leg stuffed with carrot,
courgette and basil leaves finished with a red pepper sauce fresh tagliatelli

Risotto of butternut squash and pea, poached egg with butter sauce

DESSERTS

Cappuccino bavaroise with white chocolate mousse

Panna cotta with mixed berries

Selection of British cheese served with plum chutney (supplement £2.95)

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MENU GOURMAND

£42.00 per person

Terrine of red mullet, lemon sole and dorade in a bouillabaisse
with garlic mayonnaise and toasted focaccia



Homemade Ravioli of smoked duck breast,
foie gras with fricassee of wild mushroom



Apple sorbet



Roasted lamb fillet with slow cooked shoulder croquette,
spinach, garlic and herb jus



Steamed Date and walnut Sticky toffee pudding
with glazed pineapple and clotted cream



Coffee and chocolate