

A la carte

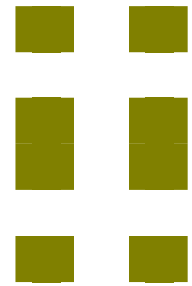
STARTERS

Fan of melon , watercress, orange & kiwi fruit salad with Parma ham, crevette & a strawberry vinaigrette	£4.95
Roast Mediterranean vegetable tart with goats cheese & balsamic dressing	£5.25
steamed Mussels with a leek, fennel & cider cream served with crusty bread	£5.95
Drop scone , melted brie & poached egg draped with smoked salmon & capers	£5.95
Bruschetta with rocket & frisee salad, artichoke hearts, sun blushed tomato, mozzarella & smoked chicken	£5.75
Confit of duck with beetroot & apple chutney	£6.95
Homemade fish cakes coated in breadcrumbs & panfried served with salad & tartare sauce	£6.25
Cider battered calamari served with sweet chilli dipping sauce	£5.75
Smooth parfait of chicken liver & foie gras served with red onion & apricot compote, truffle oil & warm toast	£5.75

AS WITH ALL OUR MENUS EVERYTHING THAT CAN
BE HOMEMADE, IS

SOME DISHES MAY CONTAIN NUT & NUT OILS
PLEASE MAKE ALL ALLERGIES AWARE TO STAFF

NO GENETICALLY MODIFIED FOODS ARE USED IN
OUR DISHES



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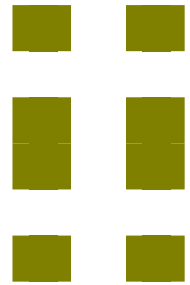
MAINS

Pan seared organic salmon nicoise salad	£13.50
Baked monkfish rolled in herbs & Parma ham with a fine dice ratatouille & tapanade dressing	£14.50
Panfried, corn fed, free range chicken breast served with gratin potatoes, pancetta & spinach	£14.75
Pork fillet wrapped in bacon with a cider & ginger meat glaze, apple tartin & braised red cabbage	£14.50
Griddled fillet of beef , chunky chips (or mash), peppercorn sauce, side salad & tomato & mushrooms	£22.50
Duck breast , Shallot & garlic confit, tartlet creamed leek with a green peppercorn & red wine meat glaze	£14.75
Rack of lamb roasted with garlic, shallots, thyme & rosemary served with gratin potato & redcurrant meat glaze	£16.50
Artichoke frittata with watercress, rocket, & sun blushed tomatoes	£8.50
Rib eye rolled in cracked black pepper with horseradish mash, beetroot crisps & port & grain mustard reduction	£17.75
Warm wild mushroom , artichoke & asparagus salad served with pea, apple & mint risotto with mascarpone cheese & walnut oil dressing	£8.95

Medley Of Seasonal Vegetables Served With All Main Courses

Side Orders

Baked baby potatoes with garlic, shallots, thyme & rosemary. Rocket, frisse & parmesan salad. Roast Mediterranean vegetables. Chips. Fine beans. Spinach. Mash. Glazed carrots. £2.00



DESSERTS

Warm chocolate fondant with chocolate sauce & vanilla ice cream	£5.25
Iced nougatine parfait with caramel sauce	£5.25
Sticky toffee pudding with toffee sauce	£5.25
Baileys baguette & butter pudding	£4.95
Pear & almond tart	£5.25
Chocolate & hazelnut torte	£5.25
Trio of ice creams or sorbets	£4.95
Cheese & biscuits	£6.75
Espresso & Tia Maria crème brulee with shortbread biscuits	£5.25

COFFEES

Tea	£2.25
Flavoured/herbal tea	£2.65
Filter Coffee	£2.55
Cappuccino	£2.65
Espresso	£1.90
single	£2.50
Double	
Latte	£2.65
Mocha	£2.65
Hot Chocolate	£2.65
Variety of Liqueur Coffees Available Upon Request	£4.95

