



To Start

SOUP OF THE MOMENT
Served with Home Baked Bread £5.25 (V)

GLOBE ARTICHOKE
Wood Pigeon, Shaved Truffle £7.00

GOATS CHEESE PANNA COTTA
Cider Caramel, Port Braised Shallots £6.25 (V)

POTATO AND DUCK PRESSING
Orange Reduction £5.50

PAN SEARED SCALLOPS
Pea Jelly, Confit Tomatoes, Pancetta £7.00

To Continue

ROLLED SIRLOIN OF BEEF
Gratin Potatoes, Girolles and Salsifis £19.50

PAN SEARED BREAST OF DUCK
Sarladaise Potatoes, Bok Choi £15.50

HERB CRUSTED RACK OF LAMB
Fondant Potatoes, Roasted Courgettes £18.00

PAN FRIED BRILL
Leek Rosti, Brown Butter Sauce £18.50

PAN FRIED SAGE GNOCCHI
Rocket, Blue Cheese Sauce £14.50 (v)

WHOLE BAKED SEABASS
*Lemon and Pepper Butter with Slow Cooked Potatoes
and Basil* £13.95

Side Orders **£3.00 each**

Home Fries
Wilted Greens
Mashed Potatoes
Honey Glazed Root Vegetables
Green Salad
Rocket and Parmesan





Nibbles

BREAD PLATTER

Roasted Garlic, Olive Oil & Balsamic £3.00 (V)

KALAMATA OLIVES

In Herb Oil £3.00 (V)

CRISP BREADS

Hummus, Aioli and Tomato Salsa £3.00 (V)

To Finish

£6.00 each

PEAR BELLE HELENE

Our Version of This Timeless Classic

ICED DOUBLE CHOCOLATE PARFAIT

Lime Jelly, Banana Foam

WARM STICKY GINGER PUDDING

Caramel Ice Cream

GATEAU OPERA

Pistachio Ice Cream, Kalhua Caviar

BRITISH CHEESES

Grapes, Homemade Chutney

Hartingtons Stilton


Cornish Yarg

Irish Cooleeney

Smoked Applewood

Welsh Green Thunder





Classics and Old Favourites

Salads and Soup

SMOKED SEAFOOD CHOWDER
Paprika Croutons £5.50

CAESAR SALAD
Char Grilled Chicken
STARTER £6.00 MAIN COURSE £9.50

PRAWN COCKTAIL
Our version of this classic £6.75

Main Dishes

STEAK AND KIDNEY PUDDING
Creamed Potatoes, Buttered Vegetables £9.50

OUR OWN LOCAL FLAVOURED SAUSAGE
Garlic Mash, Shallot Jus £9.50

TRADITIONAL FISH AND CHIPS
Minted Mushy Peas £10.50

OMELETE ARNOLD BENNET
Soft Poached haddock, Vintage Cheese £9.00

SLOW BAKED GAMMON
Creamed Cabbage, Pea Mash and Parsley Volute £10.95

RIBEYE STEAK
Marinated Tomatoes, Portabella, Home fries £17.50


SLOW COOKED SHANK OF LAMB
Garlic Mash and Roast Root Vegetables £15.50

PAN FRIED CALVES LIVER
Smoked Back Bacon, Baby Onions and Red Wine Jus £15.00

Vegetarian Choice

RAVIOLI of GOATS CHEESE
With Red Pepper Tapenade, Sauce Vierge £13.95 (v)

OPEN TARTLET OF ROAST VEGETABLES
Red Onion Marmelade and Toasted Brie £12.50 (v)





Around the World

CAPRESE SALAD

Mozzarella, Beef Tomato and Rocket Salad £6.75 (v)

KING PRAWNS

Pad Thai, Satay Sauce £6.75

THAI CRAB CAKES

Aioli Dip £7.50

VEAL A'LA MILANESE

Veal Escalope Pan Fried with Parmesan Crust £16.00

TIKKA STYLE FISH CURRY

Naan Bread and Pilau Rice £11.50

THAI GREEN CURRY

With Scented Rice

Vegetable £9.00

Prawn £10.50

Chicken £10.95

Fondues

SWISS CHEESE FONDUE

With breads, bread crisps £14.00 (v)

CHINESE FONDUE

Sliced Beef, Oriental Vegetables £15.95

Coffee

Freshly Filtered Coffee £2.50

Espresso, Cappuccino, Latte £2.25

Liqueur Coffees from £4.25

Various Teas £2.50

Darjeeling, Earl Gray, English Breakfast, Various Fruit Teas

Desserts

£5.50 each

STICKY LEMON PUDDING

Homemade Crème Anglaise

SELECTION HOMEMADE AND SWISS OF ICE CREAM

Shaved Chocolate and Raspberry Sauce

