

A la carte menu

- ✓ Basket of bread with butter or olive oil, balsamic vinegar £4.00
- ✓ Roasted garlic, hummus and toasted pita bread £7.50

Starters

- ✓ French onion soup, gruyere croutons £7.50
- Rosemary cured scottish salmon, horseradish cream, capers, soda bread £8.95
- Seared scallops, cauliflower purée, caper and sultana dressing £11.00/£21.00
- Foie gras and chicken liver parfait, red onion jam, toasted brioche £10.50
- ✓ **N** Wild rocket and radicchio salad, red grape, poached pear and walnut, blue cheese dressing £8.00/£15.50
- N** Thai fishcakes, sweet chilli and peanut sauce, cucumber salad £9.00/£17.50
- Crab fritters, pickled cucumber, tartare sauce £9.00/£17.50
- N** Honey roasted squash, beetroot, buffalo mozzarella and toasted pecan salad £9.00/£17.50

Mains

- Pan roast fillet of sea bass, peas, woodland mushrooms, baby gems and vermouth £22.50
- Hake fillet, curried mussels, saffron baby spinach £22.50
- Pancetta wrapped guinea fowl, braised savoy cabbage, thyme jus £22.50
- Grilled fillet of highland venison, buttered spinach, ox tongue sauce £24.00
- Roast breast of duck, sweet potato purée, fennel, citrus sauce £19.50
- Braised short rib of beef, bacon and mushrooms, creamed parsnips £21.00
- ✓ Lemon and goats cheese ravioli, pink peppercorns and tarragon £9.00/£17.50
- ✓ Wild mushroom risotto, parmesan crisps, truffle oil £9.00/£17.50
- Ebury sausages, seed mustard mash, red onion gravy £15.50

Grills

- 8oz Scottish sirloin steak £25.00
- 8oz Scottish rib eye steak £22.50
- Lamb cutlets, fresh mint sauce £19.50
- Dutch calves liver and bacon £19.50
- Grilled "Les landes" corn-fed half chicken £17.00
- Served with tomato and mushroom, chips or salad, pepper sauce, garlic butter or béarnaise sauce

Side dishes

- Mixed or green salad £5.00/£9.00
- Rocket and parmesan salad £4.00
- Plum tomato and red onion salad £4.00
- Mixed vegetables – buttered spinach, curly kale, chantenay carrots and peas £5.00/£8.50
- New potatoes, chips, creamed mash or an individual portion of vegetables £4.00

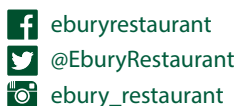
Manager:
Trent Williams

Head chef:
Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill

Follow us:



✓ Vegetarian

N May contain nuts

3 January 2017

Desserts

Caramelised bread and butter pudding, rum and crème anglaise	£7.50
Vanilla crème brûlée, fig and prune compôte	£7.50
Lemon and orange tart, goats cheese cream	£7.50
N Pecan brownie, white chocolate ice cream, chocolate sauce	£7.50
N Home-made ice cream – (please choose 3 scoops)	£6.50
Home-made sorbet – (please choose 3 scoops)	£6.50

Cheese

Mixed cheese plate - including Brighton Blue, Innes Log, Wookie Hole Cheddar Served with pear, grapes and quince jelly, oat cakes and water biscuits	£9.50
A single portion of a cheese - served as above.	£6.75
Filter coffee or single espresso	£3.00
Cappuccino, latte or double espresso	£3.50
Pot of tea – english breakfast, earl grey, peppermint, camomile or green tea	£3.00
All served with a homemade whisky chocolate truffle	

Wines of the Month

	Bottle (750ml)	Glass(175ml)
Cataratto 'Vitese', Colmba Bianca 2015 <i>Italy</i> abv 12.5%	£25.50	£6.50
<i>Aromatic and spicy on the nose with a fresh, balanced palate through to an attractively dry and salty finish.</i>		
Nero D'Avola 'Vitese', Colmba Bianca 2015 <i>Italy</i> abv 14.0%	£25.50	£6.50
<i>Rich, juicy flavours of ripe plum and black cherries interlaced with subtle violet notes. Concentrated on the palate, the deep fruit flavours are backed by soft, ripe tannins a spicy finish.</i>		

**"Please let a member of staff know if you have any allergies or specific dietary requirements.
Whilst we will do all we can to accommodate guests with food intolerance and allergies,
we are unable to guarantee that dishes will be completely allergen-free."**