

## SET MENU

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SERVED FROM 12.30-14.30, 18.00-21.30

Two courses 17.00 Three courses 23.00

### STARTERS

Chilled Pea Soup, Minted Yoghurt

Cashel Blue, Walnut and Apple Salad, Poppy Seed Dressing

Smoked Duck and Golden Beetroot Salad, Raspberry Vinaigrette

### MAIN COURSE

Cold Poached Organic Salmon, Cornish New Potato Salad, Horseradish Crème Fraiche

Grilled Plantation Pork Chop, Honey Roasted Nectarines, Thyme Sauce

Linguini with Peas, Broad Beans and Wilted Rocket

### DESSERT

Bitter Chocolate and Pistachio Marquise, Pistachio Ice Cream

Flat Peach Roasted with Red Wine, Pink Grapefruit Sorbet

Cornish Brie, Apricot and Rosemary Chutney

## WEEKLY SPECIALS

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Arbroth Smokie and Brown Shrimp Omelette 13.50

Pan-Fried fresh Anchovies, Greek Basil and Garlic Butter 9.50

Whole Grilled Lemon Sole, Caper and Lemon Butter 22.00

Roasted Grouse, Savoury Bread Pudding, Poached Damsons 34.50

## STARTERS

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'Bradán Orach' Scottish Smoked Salmon Alliss Fitzgerald 12.50

Gazpacho with Tomato and Basil Sorbet 6.75

Tuna Tartare with Apple and Sorrel, Stem Ginger Syrup 10.50

Strangford Lough Rock Oysters (six / dozen) 12.20/24.40

Baked Lobster Thermidor Tart, Shellfish Vinaigrette 15.50

Salt Beef 'In Jelly', Sweet Mustard, Toasted Country Bread 9.75

Deep Fried Courgette Flower with Goats Curd and Heritage Tomato Salad 11.75

Crispy Duck and Watercress Salad 9.50

ALTERNATIVE VEGETARIAN MENU AVAILABLE ON REQUEST

PLEASE ADVISE US OF ANY ALLERGIES

ALL PRICES ARE IN £ STERLING AND INCLUSIVE OF VAT AT 17.5%.

## EGGS, PASTA AND RICE

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Pea and Girolle Risotto 9.50/13.75

Spaghetti with Greek Basil Pesto 5.50/8.50

Eggs Benedict 6.25/11.50

Scottish Smoked Salmon with Scrambled Egg 9.25/14.50

Spaghetti Carbonara 6.00/10.50

Linguini with Crab and Chili 10.50/15.75

## FISH

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Seabass with Samphire, Artichokes, Borlotti Beans and Dandelion Salad 19.75

Cornish Crab and Ginger Ravioli, Seared Scallops, Asparagus 27.00

Deep-fried Haddock with Minted Pea Purée, Chips and Tartare Sauce 15.50

Roasted Monkfish in Cured Ham, Heritage Tomato and Red Basil Salad 24.50

Grilled Brill, Sea Urchin and Bronze Fennel Risotto 27.50

Dover Sole Grilled or Meunière 31.00

Pan-Fried Skate Wing, Tomato, Oregano and Black Olive Dressing 19.75

## ROASTS, GRILLS AND ENTREES

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Calves Liver, Treacle Cured Bacon, Sage and Onion Mash 19.75

Chateaubriand, Portobello Mushrooms and Green Peppercorn Sauce 64.00

Delhi Chicken Curry, Jeera Rice, Tomato Chutney 15.50

Veal Fillet, Roasted Marrow, Ratte Potatoes, Thyme Sauce 26.50

Venison Hash, Fried Duck Egg, Poached Blueberries 16.50

Rump of Sussex Downs Lamb, Merguez Sausage, Cous Cous, Rose Harrisa 25.00

Bannockburn Rib Steak, Béarnaise Sauce and Pommes Allumettes 28.75

## SIDE ORDERS

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Pommes Allumettes 3.25 New Potatoes, Mint Butter 3.50

Mash: Buttered or with Parmesan 3.25 Grilled Courgettes in Chilli Oil 3.50

Heritage Tomato Salad 3.75 French Beans with Shallots 3.25

Green Herb Salad 2.75 Spinach: Buttered or Steamed 4.50

Caesar Salad 3.75

NO SERVICE CHARGE IS MADE, GRATUITIES ARE DISCRETIONARY

SEPTEMBER 2010