

SET MENU

SERVED FROM 12.30-14.30, 18.00-21.30

Two courses 17.00 Three courses 23.00

STARTERS

Cream of Celery and Apple Soup

Treacle Cured Salmon, Pickled Fennel and Orange Salad

Pressed Ham Hock, Balsamic Onion and Parsley Terrine, Mustard Fruit Chutney

MAIN COURSE

Roasted Pollack, Cannelini Beans and Pancetta

Confit Duck Leg, Braised Red Cabbage, Red Wine Butter Sauce

Twice Baked Butternut Squash Souffle with Broccoli and Toasted Pine Nuts

DESSERT

Yorkshire Rhubarb Cheesecake

Malt Chocolate Ice Cream

Cornish Brie, Apricot and Rosemary Chutney

WEEKLY SPECIALS

Carpaccio of Beef with Rocket and Parmesan 11.00

Beetroot and Apple Salad with Golden Cross Goats Cheese 9.50

Potato Gnocchi with Winter Black Truffles 18.00/23.00

Grilled Lamb Chops, Mint Jelly, Gratin Dauphinoise 19.00

STARTERS

'Bradán Orach' Scottish Smoked Salmon Alliss Fitzgerald 12.50

Mixed Bean and Tomato Broth, Focaccia Croutons 6.75

Pressed Foie Gras and Smoked Goose, Toasted Brioche 11.50

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

Wentworth Black Pudding, Poached Duck Egg, Pear Puree 9.50

Char-Grilled Octopus with Potatoes, Capers and Vine Tomatoes 11.50

Baked Saint-Marcellin Cheese, Endive and Apple Salad 11.00

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

Smoked Haddock and Saffron Risotto 9.50/13.75

Spaghetti Pomodoro with Basil 5.25/8.00

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

Monkfish Wrapped in Prosciutto, Braised Gem Leaves and Glazed Apples 24.50

Lasagne of Seared Scallops and Cornish Crab, Lemon and Ginger Sauce 26.00

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

Roasted Cod and King Prawn Molee with Cumin Rice and Mango Chutney 23.50

Seabass, Braised Red Cabbage, Pumpkin Gnocchi, Parmesan Crackling 22.50

Dover Sole Grilled or Meunière 29.00

John Dory with Cockles, Red Pepper and Baby Artichoke Vinaigrette 25.00

ROASTS, GRILLS AND ENTREES

Braised Pork Cheeks with Chorizo and Butterbeans 17.50

Pot Roasted Chicken, with Herb Dumplings and Cep Sauce 18.00

Char-Grilled Veal Chop with Salsa Verde 25.00

Chateaubriand with Wild Mushrooms and Sauce Choron (For Two) 64.00

Venison 'En Croute' with Highland Burgundy Potatoes and Girolles 26.50

Cannon of Sussex Downs Lamb, Sweetbreads, Soubise Sauce 26.75

Bannockburn Rib Steak, Béarnaise Sauce and Pommes Allumettes 28.00

SIDE ORDERS

Pommes Allumettes 3.25 Broccoli with Toasted Pine Nuts 3.25

Mash: Buttered or with Parmesan 3.25 Honey Roasted Root Vegetables 3.50

Gratin Dauphinoise 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

MARCH 2010