



Starters

- (v) Soup of the day with Homemade Bread £4.25
- (v) Ginger Battered Tofu, Lentils and Rocket Salad
Sweet Chilli Dressing £5.50
- Seared Scallops , Fried New Potatoes and
Rosemary, Duglere Sauce £7.85
- (v) Butternut Squash and Ricotta Ravioli, Cold
Ratatouille with Sage Veloute £5.50
- Duo of seared Foie Gras and Terrine, Red Onion
Marmalade and toasted Bread £8.50
- Black pudding and apple feuilleté with calvados
Velouté £5.25
- Smoked Haddock Rillettes with Pickle Cucumber
and Toasted Bread £5.65

Side Order

- £2.50
- Pommes Frites
- Saute Green Vegetable
- Wilted Spinach and Garlic
- Mixed Green Salad
- Braised Savoy Cabbage and Lardons
- Dauphinoise potatoes £2.75

Main Courses

- (v) Roasted Red Peper Stuffed with Beetroot,
Sweet Potatoes, Tomato Pesto and Coriander
Couscous and Light Curry Veloute £9.75
- Rib eye Steak, Pommes Frites, with Parsley Butter
or Green Peppercorn sauce £16.75
- Poached Lemon Sole, Saffran Risotto and Red
Pepers with Vanilla and Sorrel Beurre Blanc
£14.95
- (v) Wild Mushrooms and Mozzarella Risotto
Cakes, Jerusalem Artichokes Purée, Basil Velouté
£9.75
- Pan Fried Organic Salmon with Cauliflower Puree,
Wilted Swiss chard, Broad Beans and Paprika
Sauce £12.75
- Crispy Pork Belly with Cassoulet Beans and
Rosemary Jus £13.75
- Pan Fried Gurnard, Vegetable Stir Fry, Pommes
Croquettes and Sauce Vierge £11.75
- Braised Lamb Shanks, Buttered Mash Potatoes
and Bourguignon Garnish £14.35

Some of our dishes may contain nuts, for more information – please ask our staff

10% Service Charge will be added to a table of 5 or more



Dessert

Lemon, Ginger and Honey Panaccotta with wild Fruits Forest Compote	£4.75
Chocolate Fondant with Baileys Ice Cream (allow 15min cooking time)	£5.25
British and French Cheeses with Homemade Bread, Grapes and Red Onion Marmalade	£7.25
Pistachio Parfait, Strawberry coulis and Chocolate ice cream	£5.50
Caribbean Mousse of Banana and Chocolate, Marinated Sultanas and Vanilla Ice cream	£5.50
Homemade Crème Brulée	£5.50
Sorbet or Ice Cream Selection	£4.50

Happy Ending

Cognac, Ragnaud Sabourin VSOP	£3.75
Calvados, Dupont +17yrs	£7.50
Armagnac, Delord Hors D'Age	£6.50
Islay Whisky, Ardbeg 10yrs	£4.00
Speyside Whisky, Glenfiddich 18yrs	£5.00
Santa Tereza 1976	£4.50
Pear Eau de vie	£4.00

Ask to our staff for the full bar list with over 200 spirits and liqueurs

Sweet & Fortified Wine

Niepoort, LBV, Portugal	£6.75
Niepoort, Tawny 10Yrs, Portugal	£7.75
Pineau des Charentes, France	£4.00
Pedro Ximenes Hidalgo, Jeres, Spain	£5.75
Coteaux du Layon, Domaine Philippe Delescaux, 2006, France	£6.00
Muscat De Beaume de Venise 2008	£6.50
Muscat de Rivesaltes, Dom des Chênes Roussillon, 2005, France	£6.25
Sauternes, Clos de l'Abbeilley	£7.25

Glass

Hot Beverages

Espresso (£2.00)	£2.25
Double Espresso	
Ristretto (£2.00)	
Cappuccino	
Latte	
English breakfast Tea	
Earl Grey Tea	

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