



Ala Carte Menu

One Course ~ £24.30 • Two Courses ~ £34.15 • Three Courses ~ £44.00

Including complimentary appetiser, bread, two vegetables, potatoes, and VAT

First Courses

Risotto (V) - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Portobello Mushroom (V without bacon) - filled with confit of onion, topped with goat's cheese, wrapped in bacon (may be omitted) with a red pepper sauce

Chicken Livers - sauteed chicken livers set on a crouton with a rich caramelised onion and Madeira sauce

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Crab and Mushroom Tart - served warm with a salad garnish

Soup (V) - Butternutsquash and Herb Soup

Main Courses

Salmon - ring of salmon fillet filled with tasty mushroom risotto, served with a basil and white wine sauce

Lemon Sole - grilled fillet of lemon sole garnished simply with king prawns and herb butter

Aubergine Tower (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

Fillet Steak - locally reared, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn sauce (*£4 supplementary charge*)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Pork - grilled escalopes of pork tenderloin with a cider, mushroom, cream and Dijon mustard sauce

Chicken - sliced breast of chicken and air-dried ham, with red wine, mushroom and tomato

*All dishes are served complete with their own fresh vegetables and potato
however a dish of extra vegetables is available - order with your main course - £3 per person*

Desserts

Raspberry Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

Caged Peach - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Strawberry Tower - layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

Raspberry Pavlova - meringue topped with cream and raspberries with a raspberry coulis

Vanilla Ice Cream - Exceptionally good local Dreamy Cow™ dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Cheese - four different varieties of cheese served with biscuits (£4 supplementary charge)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.40 *single* £3.90 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.90

Liqueur Coffees ~ from £8.40

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



Allergy and food intolerance sufferers: **BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

Statutory declaration: To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs

Please note a 10% discretionary service charge will be added to your bill.



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