



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

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

Spinach and Cheese Tartlet (V) - Spinach and Goat's cheese in a pastry case

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Duck Livers - gently panfried duck livers, served in a pastry case with a rich caramelised onion and Madeira sauce

Crab and Mushroom Crêpes - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

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

Main Courses

Sea Bass - Fillet of sea bass set on a bed of spinach with a creamy Mornay sauce

Halibut - grilled halibut steak with tomato concasse, and king prawns

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 fillet steak, cooked to your liking, with a creamy stilton sauce and a 'thatch' of walnuts (*£4 supplementary charge*) (*nuts may be omitted - please ask*)

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

Pork - Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced with creamy wholegrain mustard sauce

Chicken - sliced breast of chicken and air-dried smoked ham, with a rich red wine and mushroom sauce

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

Crème brûlée - classic baked egg custard with a crispy burnt sugar topping

Apple Pastry - puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

Caged Pear - half a pear poached in claret, served warm, with vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

Lemon Tartlet - classic, sharp, lemon tart served with slightly whipped double cream

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

Raspberry and white chocolate cup - White chocolate outer shell filled with raspberries, cream and raspberry coulis

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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