

Saturday 5th March 2005

Supper

Native Oysters		(each)	2.00
Grilled Razor Clams		(each)	2.70
Celery Soup & Snails			6.30
Venison, Beetroot & Pickled Walnut			7.30
Black Cuttlefish & Onions			6.70
Game Liver Toast			6.10
Salsify, Leeks & Monk's Beard			6.00
Smoked Sprats & Horseradish			6.00
Roast Bone Marrow & Parsley Salad			6.20
Middlewhite & Turnips			20.40
Brill & Green Sauce			15.00
Tripe, Sausage & Butter Bean			14.50
Lentils & Goat's Curd			13.50
Ox Tail & Swede			14.90
Duck Leg & Dandelion			14.50
Chitterlings & Chips			14.40
Cold Roast Beef On Dripping Toast			19.80
Rabbit Saddle & Chicory			14.80
Potatoes	3.20	Welsh Rarebit	5.00
Savoy Cabbage	3.20	Cheese	7.20
Green Salad	4.50		
Eccles Cake & Lancashire Cheese			6.00
Apple & Suet Pudding & Custard		(for two)	11.80
Rhubarb Crumble & Vanilla Ice Cream			5.90
Chocolate Pot			6.00
Blancmange & Shortbread			5.60
Prune & Almond Tart			5.80
Honeycomb Ice Cream			5.80
Lemon Sorbet & Russian Vodka			7.20
Madeleines (15 minutes)		(1/2 dozen)	3.40
		(1 dozen)	6.00

Nose to Tail Eating – A Kind of British Cooking – The St. JOHN Cookbook
16.99

The use of mobile telephones is not permitted in the dining room.

Some dishes may contain nuts or nut oil, be sure to inform your waiter of any allergies.

The smoking of pipes and cigars is only permitted in the bar area and we ask that cigarette smokers are considerate of their fellow diners.

Our wines are available to buy to take away. Please ask your waiter for a list.

Thank you.