

A LA CARTE DINNER

Starters

Traditional smoked Scottish salmon, citrus dressing ~ £16.50

Terrine of foie gras and confit celeriac, toasted brioche, truffle dressing ~ £19.00

Shellfish bisque with Armagnac ~ £12.50

Salad of asparagus, pommery mustard and chive dressing ~ £10.50

Cream of leek and potato soup, caviar crème fraiche ~ £10.50

Open ravioli of lobster, langoustine and crab, ginger and coriander broth ~ £16.50

Pan fried terrine of braised endive, Parma ham and Swiss cheese, balsamic dressing ~ £11.50

Beef Consommé with oxtail ravioli ~ £12.50

Caesar salad ~ £10.50

Main Courses

Grilled fillet of seabass, black olives and barigoule artichokes, caper and lemon jus ~ £29.50

*Pot roast Dover sole, shallots and forest mushrooms ~ £35.00
(available grilled or meunière)*

Roasted langoustines with pea and mint risotto, mint butter sauce ~ £30.00

Tournedos of Aberdeen Angus beef, button onions and Fleurie wine ~ £29.00

Duo of Lamb and venison, buttered spring greens and tarragon cream ~ £28.50

Pot roast breast of guinea fowl, shallot tatin, celeriac puree and creamed morels ~ £24.00

Tartlet of roasted ceps, baby leeks and truffle sabayon ~ £23.50

Rack of lamb, gratin potatoes, rosemary and garlic jus ~ £29.50

Grilled rib eye steak, homemade chips, béarnaise sauce ~ £29.50

Desserts - £9.50

Panacotta with poached strawberries and Champagne

*Individual kalamanse soufflé, bitter chocolate sorbet
(please be advised that this will take 30 minutes to prepare)*

Terrine of berries, raspberry jelly, Devon clotted cream

Chocolate marquise with griotine cherries

Muscat sorbet, wild strawberry compote

Warm chocolate fondant, white chocolate mousse

Cheese

Spiced poached pear with warmed Fourme d'Ambert ~ £9.50

Truffled Brie Nangis, pain poilaine ~ £19.50

Twice baked Mature cheddar soufflé, celery butter sauce ~ £9.25

Welsh rarebit ~ £9.25

A selection of British cheeses ~£13.50

Cropwell Bishop Stilton

Somerset Brie

Mull of Kintyre cheddar

Baby Wigmore or Baby Waterloo

Stinking Bishop

Golden cross (Goats cheese)