



Dinner Menu

To Start

White Onion Velouté Soup with Gratinated Stilton Croute (v)

£4.50

**Salad of Marinated Artichoke Heart, Smoked Salmon, Soft Poached Egg
and Tomato and Chive Dressing**

£5.95

**Braised Ham Hock and Parsley Terrine with Sun blushed Tomatoes and Grain
Mustard with Cornichons, Pickled Baby Onions and Pain de Campagne**

£5.25

Grilled Goats Cheese with Celeriac Remoulade and Aged Balsamic Vinegar (v)

£4.75

Risotto of Spring Onion and Gorgonzola (v)

£4.75 / £8.95

Pan Fried Fillet of Red Mullet with Braised Baby Fennel and Tapenade Dressing

£6.50

**Mache Salad of Smoked Duck Breast and Beetroot
with a Honey and Hazelnut vinaigrette**

£5.50 / £8.95

**Spring Roll of Blue Fin Tuna with Shitake Mushrooms, Salad
and Sweet Chili Dipping Sauce**

£5.95

* Some dishes may contain nuts

* Prices include 17.5% VAT.

* A discretionary service charge of 12.5% will be added to your bill.

Mains

Grill Dishes

8oz English Sirloin Steak
£12.95

8oz Blue Fin Tuna Steak
£13.25

8oz West Cork Rib-Eye Steak
£16.25

Whole Sea Bass
£12.95

Lamb Cutlets
£14.75

Choose a sauce to accompany your dish, Béarnaise, Hollandaise, Madeira Jus
The above dishes are all served with the chef's choice of vegetables and Potatoes

A La Carte

**Oven Roasted Fillet of Cod, Crushed Petit-Pois and Chanterelles Mushrooms
with a Chive Cream Sauce**
£12.50

**Grilled Calves Liver with Creamed Mashed Potatoes,
Streaky Bacon and Sage Jus**
£11.95

**Gratinated Aubergine Stuffed with Savoy Cabbage, Wild Mushrooms,
Toasted Pine Nuts and it's own Caviar (V)**
£9.50

**Pan-Fried Fillet of John Dory with Caper and Anchovy Butter,
Braised Haricots Blancs and Tomato Jus**
£14.25

**Fillet of Scottish Beef with Maple Roasted Parsnips, Buttered Curly Kale,
Caramelised Baby Onions and Madeira Jus**
£18.75

**Fresh Hand Made Tagliatelle with Wild Mushroom Cream,
scented with White Truffle (v)**
£9.50

Braised Lamb Shank with Carrot and Swede Mash
£11.95

**Roasted Breast of Corn Fed Chicken with Bacon Lardons, Button Mushrooms,
Baby Onions, Wilted Baby Leaf Spinach and Bordelaise Sauce**
£11.25

**Roasted Tail of Monkfish Wrapped in Parma Ham,
Cabbage and Leek Cake and Port Wine Reduction**
£13.95

On the Side £2.50

Buttered New Potatoes / Lyonnaise Potatoes / Chips / French Beans /
Minted Peas / Baby Leaf Spinach / Panache of Vegetables /
Rocket and Parmesan Salad / Mixed Salad / Tomato Salad

Desserts

Banana and White Chocolate Brûlée with Clotted Cream Ice-Cream

£4.95

Linzer Orange Tart with Poached Marsala Peach filled with Mascarpone

£5.50

Apple Charlotte with Calvados Sauce and Rich Blackcurrant Sorbet

£4.75

**Warm Sunken Cherry and Dark Chocolate Soufflé
with Amaretto Prune Crème Fraîche**

£5.95

Maple Syrup Cheesecake with Dark Roasted Pecan Crunch

£4.50

Warm Sticky Toffee Pudding with homemade Vanilla Seed Ice-Cream

£4.95

Great British Cheese's

With Biscuits and a homemade Apple and Pear Chutney
(Please See Separate Cheese Menu)

£6.75

Ice Creams and Sorbets

Selection of home made Ice Creams and Sorbets

£3.95

Dessert Wines

Muscat Beaume de Venice, 2001 France

Glass 125ml £7.25 Bottle 375ml £21.00

A Rich Flavour of Ripe Peaches with a Heady Spicy Perfume

Chateau Belingard Monbazillac, 2002 France

Glass 125ml £6.50 Bottle 375ml £19.00

Straw Gold in Colour with a Fruity Aroma and Rich Palate

Cognacs

Martell V.S., Hennessy V.S.	£5.95 (50ml)
Remy Martin V.S.O.P., Courvoisier V.S.O.P.	£7.50 (50ml)
Hine Antique, Hennessy X.O.	£16.00 (50ml)

Port

Fonseca Bin 27 N.V.	£4.60 (50ml)
Taylors LBV '89	£5.60 (50ml)
Taylors Vintage '88	£8.50 (50ml)

Liquors

Amaretto, Bailey's, Cointreau, Drambuie, Grand Marnier, Grappa, Sambuca,
From £5.50 (50ml)

Liqueur Coffee's

Irish (Whisky), Café Royal (Cognac), Caribbean (Rum)
£6.95

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