

A La Carte Menu - June/July 2007

STARTERS

Leek, Mushroom and Truffled Caciotta with Morel and Wild Rocket Garnish	£6
Salad of Crayfish and Caviar, Celriac Remoulade, Potato Crisps and Watercress	£7
Gazpacho served with Traditional Garnish of Crudit� and Boiled Egg	£5
Baked Figs Filled with Foie Gras Mousse, Brioche Crouton and Apple Fig Chutney	£8
Ceviche of King Scallop, Apple and Herb Salad and Caviar Aioli	£7
Seared Yellow Fin Tuna Loin, Tapenade, Green Bean and Caper Vinaigrette and Quail Egg	£9

STARTERS/MAINS

Classic Caesar Salad with Anchovies, Parmesan, Croutons and Quail Egg	£4.5/£8
The Caesar Salad with Chargrilled Chicken Breast and Bacon	£5.5/£10
Wild Mushroom Risotto with Parmesan, Truffle Oil and Chives	£5.5/£10
Fish Cake/s with Saffron Blanc and Deep Fried Capers	£5.5/£10

MAINS

Red Snapper Fillet with Roast Salsify, Butternut Squash Pur�e, Walnut Dressing	£15
Goat's Cheese Stuffed and Tempura Battered Courgette Flowers with a Ros� Sauce	£13
Roast Saddle of Lamb with Pea Pur�e, Warm Radish and Carrot Salad, Lamb Jus	£15
Braised Pork Belly with Apple Puff Pastry Tartlet and Sweet Potato Batons	£14
Pan Fried Cod Fillet with Clam, Crayfish, Vanilla and Lemon Risoni	£15
Scotch Rib Eye Steak with Truffled Mash, Saut� Wild Mushrooms, Port Demi Glace	£18

DESSERTS

Sundae of Summer Berry Compote, Rum Jelly, Greek Yoghurt with Biscotti	£5
Chocolate Mousse Tower, Cinnamon Mascarpone Ice Cream	£6
Fresh Orange, Vanilla and Mascarpone Tartlet	£5
Cherry and Basil Brul� with Mosto Cotto Ice Cream	£6
British and Irish Artisan Cheeses	£9