

Starters

Truffled chicken liver parfait with red onion marmalade and grilled ciabatta.	£6.00
Squid tempura with sweet chilli & pickled ginger.	£6.00
King prawns with a bisque and a fricassee of Shitake & Oyster mushrooms.	£6.00
Saucisson Sec with cornichons, olives & onions.	£6.00
Caesar salad – Cos lettuce, shaved parmesan & fresh marinated anchovies.	£5.50
Warm goats cheese & roasted red pepper salad with rocket and a honey mustard vinaigrette.	£6.00

Risotto/Pasta/Vegetarian

Saffron, aubergine, courgette and red pepper risotto with aged Pecorino	£6.00/ £10.00
Tagliarini of wild mushrooms with Italian white butter & truffle oil.	£6.00/ £10.00
Aubergine 'fritters'. With goats cheese & mixed leaf salad.	£5.50/ £9.50

Fish

Smoked haddock, salmon and parsley fish cake. Petit pois a la Francais, beurre tomate.	£9.00
Roast fillet of cod with crispy potatoes & mustard lentils.	£10.50

Meat

Chargrilled Glen Fyne 28 day aged 8oz rib-eye steak with Café de Paris butter, chunky chips and slow roast tomato.(Supplement £2 if 'early dining special')	£13.50
Shredded duck spring rolls, spring onion & Chinese leaf with a salad of beansprout, mouli, carrot & cucumber. Hoisin dipping sauce.	£10.50
Cornfed chicken breast wrapped in proscuitto with crispy parmesan polenta, slow roast tomatoes & rocket pesto.	£11.00
Glen Fyne beef braised with shallots, rosemary, thyme, olives & mushroom. Mashed potato.	£12.00

Puddings & Cheese

Sticky toffee pudding with honeycomb ice cream. £4

Caramelised apple, cinnamon & blackberry pavlova . £4

**Aged Pecorino with black fig.
Served with grilled granary bread. £6.00**

Icecreams - Vanilla, Belgian chocolate, English strawberry, honeycomb, stem ginger, pistachio, coconut or lemon meringue.

Your choice of three. £4

Sorbets - mango, raspberry, chocolate, lemon or orange.

Your choice of three. £4

Ports, Sherry's & Pudding Wines

- Coburns LBV Port £3.50 per glass.
- Pedro Ximinez £3.50 per glass.
- Muscat de Beaume de Venise, Domaine Cazes 2001
Rhone, France (37.5cl) £13 per half bottle.

Tea's & Coffee

- English Breakfast, Earl Grey, Mint, Jasmine & Green tea £1.60.
- Cappucino, Latte £1.80. Espresso £1.60, Double Espresso £2.

Digestifs & liqueurs

- Single Malts- Talisker, Glenmorangie.
- Irish Whisky - Jameson, Bushmills Malt 10 yr.
- Bourbon & American Whiskey-Jack Daniels, Wild Turkey, Makers Mark, Woodford Reserve.
- Cognac - Courvoisier V.S, Remy Martin V.S.O.P.
- Calvados V.S.O.P
- Armagnac V.S.O.P
- Liqueurs - Archers peach, Amaretto, Baileys, Cointreau, Drambuie, Frangelico, Galliano, Grand Marnier, Jagermeister, Limonello, Malibu, Sambuca, Southern Comfort, Tia Lusso, Tia Maria.

Liqueur Coffee's - all £4.50

- Irish -with Jameson's Irish Whisky Calipso - with Tia Maria
- French -with Courvoisier V.S Bailey's latte

Christmas Lunch/Supper Menu

Sweet potato & coconut soup drizzled with orange oil.

Truffled chicken liver parfait with pear and date chutney, toasted ciabatta.

Roast seabass, truffle potato, leek & goats cheese terrine. Gazpacho dressing.



Slow-braised Glen Fyne beef, celeriac & potato dauphinoise and a Shiraz jus.

Free range Norfolk turkey with all the 'trimmings'.

Griddled supreme of Loch Fyne salmon, aioli crushed potatoes, kumquat chutney & honey roasted salsify.

Spiced roast butternut squash with a mascarpone & thyme risotto.



English farmhouse cheeses with oatcakes, grapes and chutney.



Christmas plum pudding with brandy chantilly.

Iced cappuccino parfait with a cinnamon tuille.

Sticky toffee pudding with caramel sauce & honeycomb icecream.



Tea or coffee.

2 Courses - £17.50 3 Courses - £22.50 4 Courses £25.00

A 10% service charge will be added for groups of 6 or more