

DETAILED DINNER SIMMERED MENU

STARTERS

Chilled carrots and coriander soup (V)
£6.50

Warm asparagus and poached egg (V)
£7.50
Green asparagus and young vegetable salad
with poached egg and hollandaise sauce

London cured smoked salmon
£8.00
A delicate texture with a light smoked flavour,
served with cucumber and capers

Roast beef salad
£8.00
Scottish roast beef, mixed leaves, peppers, mint,
coriander and horseradish dressing

Skate wing with aubergine puree
£7.50
Skate wing set in a tarragon jelly, with
aubergine and courgette puree

Pear and Stilton salad (V)
£7.00
with mixed leaves and a walnut dressing

Quail breasts and herb butter
£8.00
Pan seared quail breasts with herb butter,
new potato and chives

MAINS

Tenderloin of pork £13.50
Tenderloin of pork roasted with cider sauce, served
with black pudding and crushed potatoes

Sea bream £15.00
Whole fish boned and baked in a foil parcel with
white wine, herbs and vegetables

Fish pie £13.50
Salmon, cod and smoked haddock,
baked in the oven with a cream sauce
and mashed potatoes

Welsh rack of lamb £18.50
Herb crusted lamb with mustard, roasted and
served with rosemary sauce and minted new potatoes

Scottish sirloin steak £14.50
Grilled Scottish sirloin served with red wine sauce
and mashed potato

Calves liver £15.50
Pan fried calves liver simply served on a salad of young
vegetables and Jersey new potatoes, finished with herbs

& raspberry vinegar dressing

Spatchcocked baby chicken
£13.00
Marinated with sage and lemon, served with
gravy and chunky chips

Roasted vegetables with tofu £12.00
Roasted aubergine, peppers, onions and courgettes
in puff pastry, served with a herb sauce and tofu

SIDE ORDERS

Creamy mash £3.50

Sugar snap peas with melted butter £3.50

Mixed salad with cider vinegar dressing £3.50

Young vegetables tossed in butter £3.50

Potato chips £3.50

Parsley new potatoes £3.50

PUDDINGS

Rhubarb crumble tart £5.50
Served warm with vanilla cream

Meringue filled with berries and cream, £5.50
served with raspberry sauce

Poached pear with gingerbread and £5.50
Vanilla sauce

Summer pudding £6.00

Sticky toffee pudding and cream £5.50

Beechdean Farmhouse ice cream £5.50
Honey & ginger, sticky toffee, and vanilla
served with caramel sauce and vanilla cream

British Cheese Selection £7.00
Montgomery farmhouse cheddar
Cropwell bishop organic stilton
Celtic promise
Yorkshire swaledale goat's cheese
Capricorn goat's brie
Served with grapes, celery &
Carr's water biscuits

Selection of teas and coffees £3.50

Homemade chocolates £1.50

Selection of teas & coffees

TWO COURSES AT £19.50,
OR ALL THREE AT £25.00
Including tea or coffee

All prices are inclusive of 17.5% tax.
An optional service charge of 12.5% will be added to
your bill.

All prices inclusive of 17.5% tax.
An optional service charge
of 12.5% will be added to your bill.

SET MENU I

STARTERS

Warm asparagus and poached Egg (V)
Green asparagus and young vegetable salad
With poached egg and hollandaise sauce

London cured smoked salmon
A delicate texture with a light smoked flavour, served
with cucumber and capers

Pear and Stilton salad (V)
Mix leaves with pear and Stilton seasoned
with walnut dressing

MAINS

Spatchcocked baby chicken
Marinated with sage and lemon, served with gravy
and chunky chips

Sea bream
Whole fish boned and baked in a foil parcel with white
wine, herbs and vegetables

Roasted vegetables with tofu
Roasted aubergine, peppers, onions and courgettes with
tofu, in puff pastry and served with a herb sauce

PUDDINGS

Rhubarb crumble tart
Served warm with vanilla cream

Sticky toffee pudding and cream

Meringue filled with berries and cream, served with
raspberry sauce