

## STARTERS

Watercress and sour cream soup (V) 7.50	£
Grilled Asparagus (V) 8.00 Char grilled asparagus tips, mixed Cress salad poached hen's egg and chervil hollandaise.	£
Stilton scolded set cream 8.00 A very light Stilton mousse, pickled Granny Smith apple and shaved walnuts	£
Seared scallops Pan seared scallops served on a warm salad of fennel, Wild garlic and a coral and lemon froth.	£11.00
London cure Scottish smoked salmon This technique produces a delicate texture with a light smoked flavour and a low salt content, served with Horseradish cream	£ 9.50
Crispy Duck Duck breast, creamed leeks, Caramelised pineapple, blood orange sauce.	£ 8.50
Quail breasts filled with herb butter, Spring greens and a Scallion potato cake.	£ 8.50

## MAINS

Plaice fillet Vanilla scented plaice fillet, roasted artichokes, Red pepper sauce, aged balsamic.	£17.50
Pan fried fillet of Sea bream with spring vegetables and lemon preserve	£17.50
Tenderloin of pork Pan roast Tenderloin of pork, caramalized apple, Black pudding, cider sauce.	£17.00
Cannon of lamb Herb crusted loin of lamb, braised Celery, smoked tomato Hollandaise.	£18.00
Calves liver Pan fried calves liver served with glazed baby beetroot And onions, Raspberry reduction and herb oil dressing.	£16.50
Chateaubriand (for two)	£50.00

Grilled Chateaubriand served with jumbo chips,  
spring vegetables and ginger béarnaise.

Mushroom and potato tart  
Served with young violet artichoke, regatto  
Cheese and basil oil.(V) £15.50

Garlic studded chicken  
£16.50  
Char grilled corn fed chicken breast served  
with a warm salad of wild mushrooms, leeks  
and wild garlic.

## SIDE ORDERS

Creamy mash	£4.00
Sugar snap peas with melted butter	£4.00
Mixed salad with cider vinegar dressing	£4.00
Young vegetables tossed in butter	£4.00
Buttered Jersey Royals	£4.00
Potato chips	£4.00

## PUDDINGS

Thin apple tart with vanilla ice cream	£6.00
Poached pear served with vanilla panacotta and pear sorbet	£6.00
Fresh fruit salad served with drambuie syrup and mango cream	£6.00
Baked chocolate tart with pure cream	£6.00
British Cheese served with grapes, celery and braced Figs	£7.00
Montgomery farmhouse cheddar Cropwell bishop organic Stilton Celtic promise Yorkshire swale dale goat's cheese Capricorn goat's Brie	
Selection of teas and coffees	£3.50
Homemade chocolates	£1.50

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