



Cappuccino of Wild Mushrooms		£5.00
With truffle shavings and wild mushroom powder		
French Onion Soup		£5.00
Gratinated with croutons, gruyere cheese		
Minestrone		£5.00
Pasta, parmesan cheese, winter vegetables		
Salad of artichoke, wild mushroom		£6.50
With French beans, shallots with herb oil and balsamic		
Insalata Caprese		£6.00
Blanched vine ripened tomato with Creamy Mozzarella Burratina, from Verona, aged balsamic vinegar, basil oil		
Caesars Salad	Large/Small	£8.00/£6.00
Tossed Romaine Lettuce with Caesar dressing, crispy pancetta, anchovies & garlic croutons served with chicken tikka or grilled garlic prawns		
Hot Smoked Salmon		£7.95
With pickled beetroot, cauliflower and horseradish cream		
Warm Brasserie Salad		£7.95
Pan seared King Prawns, squid, scallop with antipasti of zucchini, fennel and slow roasted Tomatoes		
Fillet Steak	8oz./5oz.	£15.00/£12.00
Gratin Fillet, woodland mushrooms, topping of Foie Gras crust, red wine sauce		
Rib Eye steak	10oz.	£15.00
Gratin 10 oz. Rib eye Vidalia Onions crust, baby French beans, jus		
Sirloin steaks		£14.00
Gratin Sirloin Steaks, on baby leeks with Wild Mushroom topping, Pepper corn sauce		
Braised Canon of Lamb with Madeira		£12.00
On garlic Mash		
Pesto Crusted Corn Fed Breast of Chicken		£9.50
With slow roasted zucchini, cherry tomatoes		
Quick Seared Baby Seabass		£9.00
on beans with capers, olives, tomatoes and peppers with Lemon grass Balsamic vinegar reduction		
Grilled Herb Crusted Prawns		£15.00
On Fennel & Onion confit with mirepoix, wine & herb reduction		
Spinach Papardelle		£8.50
Tossed Carnaby style with garlic, basil, capers, tomato & olives with creamy ricotta		
Polenta with Mushroom Ragout		£10.50
Soft Polenta with wild mushroom ragout		
Side Orders		each £3.00
New Potatoes;	Home made Chips;	Vegetables of the day;
Sautéed spinach;	Sautéed Wild Mushrooms;	Mixed Leaf Salad;
Rocket salad with parmesan & balsamic dressing;	Mash;	Tomato, Onion & Basil salad;
Court House Chocolate Fondant	Served with crème fraiche and mint	£5.95
Tiramisu	Served with illy espresso	£5.95
Fennel & Malibu Soufflé	Baked with fennel liqueur & coconut rum Malibu	£5.95
Home Made ice cream Selection		£5.95
Choice of three Ice creams Vanilla, Bitter chocolate, Pistachio		
Home Made Sorbets	Choice of Three Orange & Thyme, strawberry & Raspberry, Lime	£5.95
Cheese Selection	British cheeses with fruit chutney	£5.95

March 2006

Enjoy your meal! Bobby Kapoor, Head Chef.

All prices are fully inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill