

A la Carte Menu

Starters & Light Dishes

Crab Thermidor with Garlic Toast £9.95

(1)(2)(7)(9)(10)(12)

Tian of shelled Prawns & Start Bay Crab, served simply with fresh Lemon & an Avocado Mayonnaise £8.95

(2)(3)(10)

Roast Beetroot with Thyme & Fennel marinated Goats Cheese with Olive Oil & Lemon Zest £7.50

(7)

Poached Asparagus with Sun-kissed Tomatoes, Parmesan shavings, Pine Nuts & Truffle Oil £8.95

(7)(8)

Bang Bang Chicken with a Garlic, Sweet Chilli, Coriander & Sesame Dressing £7.75

(1)(3)(5)(6)(9)(10)(11)

Homemade Soup of the Moment £6.50

(7)(9)

Fish Dishes

Pan-fried fillet of Bream with Pea & Basil Sauce, crispy Bacon, New Potatoes £19.50

(1)(4)(7)

Roasted Monkfish, Red Pepper Pesto with a sauté of Chorizo Sausage, Tomatoes & French Beans, buttered New Potatoes £25.50

(1)(4)(7)(8)

Whole Grilled Dover Sole (16–18oz.) with Lemon Butter, Dauphinoise Potatoes £33.50

(1)(4)(7)(12)

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Other Dishes

**Aubergine & Mushroom Tart with Pine Nuts, Pomegranate Molasses & Feta
Cheese with Parisienne Potatoes £16.50**

(1)(3)(7)(8)

**Confit of Duck with a Spiced Orange Sauce, roast Vegetables
& Dauphinoise Potato £18.95**

(7)

**Fillet of Beef with Puff Pastry, Shimeji Mushrooms & Spinach
With a Green Peppercorn Sauce & roast Parisienne Potatoes £32.50**

(1)(3)(7)(9)(12)

**Rack of Lamb with a Honey & Herb Crust on a Cauliflower Purée,
Rosemary & Port Sauce, roast Parisienne Potatoes £24.95**

(1)(7)(9)(10)(12)

**All dishes are served
with complimentary Bread & Butter**

(1)(3)(5)(7)(8)(11)

Side Dishes.....

Extra Bread £2.50 (see above) Olives £3.50

Mixed Salad £3.50 (9)(10) Skinny Chips £3.50 Peas £3.00 (7)

Creamed Leeks & Bacon £3.95 (7) French Beans £4.10 (8)

Steamed Spinach £4.50 (7)

Homemade Desserts all at £7.50

Banana Panna Cotta with Fudge Sauce

(7)(12)

Little Pot of Chocolate with an Amoretti Biscuit base, Mascarpone Topping & caramelised Hazelnuts

(1)(3)(7)(8)(12)

Prune, Apple & Oat Crumble with a Honeyed Greek Yoghurt

(1)(7)

Lord Randall's steamed Sponge Apricot & Marmalade Pudding with a Marmalade Sauce & Clotted Cream

(1)(3)(7)(12)

Chef's Cheeses of the Moment £10.50

with Quince Jam, Grapes, Fruit & Nut Toasts & water Biscuits

(1)(6)(7)(8)(9)(11)(12)

Dessert Wines

Campbells Rutherglen Liqueur Muscat – Australia

Liquid Christmas pudding! Spicy, raisiny and luscious. (12)

100ml glass £6.50 375ml bottle £25.00

Muscat Beames de Venise – France

A silky, creamy texture, with honey & ripe sultana flavours. (12)

100ml glass £4.80 375ml bottle £18.00