

Starters & Light Dishes

Crab Thermidor with Garlic Toast £12.50

(1)(2)(7)(9)(10)(12)(13)

Pan-fried Wood Pigeon,

served on boozy Apple with Black Pudding & a Red Wine Jus **£9.50** (1)(7)(9)(12)

Beetroot Panna Cotta with creamed Dolcelatte,

crushed Walnuts, Pomegranate Molasses **£7.95** (7)(8)(12)

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

(2)(3)(10)

Pan-fried Scallops with Garlic & Lemon Butter, Serrano Ham £11.50

(4)(7)(9)(12)(14)

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

(1)(3)(5)(6)(9)(10)(11)(12)

Homemade Soup of the Moment £6.50

(7)(9)

Fish Dishes

Steamed fillet of John Dory with King Prawns served with a Smoked Salmon &
Cream Sauce on wilted Spinach, Dauphinoise Potato **£29.95** (2)(4)(7)(9)(12)

Pan-fried fillets of Plaice, with Wild Mushrooms & a Truffle Butter, Dauphinoise
Potato **£20.50** (4)(7)

**Whole Grilled Dover Sole with Lemon Butter,
Dauphinoise Potatoes £36.50**

(4)(7)(12)

Other Dishes

**Filo Nut Wellington with a Cream, white Wine & Porcini Sauce, Dauphinoise
Potato £19.50**

(1)(3)(7)(8)(9)(12)

**Confit of Duck with a Wild Cherry & Apple Sauce, Dauphinoise Potato
& honey roasted Vegetables £19.50**

(7)(9)(12)

**Filet Mignons of Beef with a Green Peppercorn Sauce, fine Beans, roast
Parisienne Potatoes £32.50**

(7)(9)(12)

**Crumbed Cutlets of Lamb from round 'ere, pan fried & served with creamed
Salsify & White Onion, Port & Red Wine Sauce, roast Parisienne Potatoes
£25.50**

(1)(3)(7)(9)(10)(12)

**Pan-seared Calves Liver with a Sage & Red Wine Gravy, crispy fried Onions &
Pancetta, Mashed Potato £23.95** (7)(9)(12)

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

(1)(5)(7)(8)(11)(13)

Side Dishes.....

Extra Bread £2.50 (see above) Olives £4.50

Mixed Salad £3.95 (9)(10)(12) Skinny Chips £3.50 Peas £3.00 (7)

Creamed Leeks & Bacon £3.95 (7) French Beans £4.50 (7)

Steamed Spinach £4.50 (7)

Homemade Desserts all at £7.50

Pears poached in Muscat Beaumes de Venise,
served with Brown Bread Ice Cream, Fig Coulis

(1)(3)(7)(8)(11)(12)(13)

Blueberry & Almond Tart with a Blueberry Coulis & Clotted Cream

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

Warm Toffee Treacle Tart with Pouring Cream

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

Profiteroles filled with a Cointreau Cream,
served with a warm Palenque Chocolate Sauce

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

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 & Biscuits

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

Dessert Wines & Ports

Muscat de Minervois – France

An intense nose of grapes, pear, rose petals & citrus. (12)

100ml glass £6.50 375ml bottle £23.50

Vin Santo dell'Empolese DOC – Italy

Deep, amber colour with flavours of fig, almonds & honey. (12)

100ml glass £8.50 375ml bottle £36.00

Skillogalee Liqueur Muscat – Australia

Made the same way as tawny port and aged in oak, this is like liquid Christmas pudding! Nutty, raisiny

with apricot flavours. (12)

100ml glass £9.50

Taylor's Late Bottled Vintage Ruby Port

Ruby red, full bodied & fruity with blackcurrant & cherry aromas. (12)
50ml glass £3.50

Taylor's (10 Year old) Tawny Port

Matured for 10 years in oak, gives this port a subtle nuttiness with ripe berry flavours and mellow notes of chocolate. (12)
50ml glass £4.00

Liqueurs & After Dinner Drinks

Tosolini Espresso Coffee Liqueur – Italy

Deeply dark and delicious coffee liqueur made from traditionally toasted Arabica coffee beans. 25ml glass £3.50 (12)

Covert Liqueur – France

Flavours of jammed figs, grilled almonds & toasted rye. It has a full round flavour with a slight hint of bitterness. 25ml glass £3.50 (12)

Mozart Dark Chocolate Liqueur – Austria

Dark chocolate, vanilla & caramel as well as smoky & tart notes of cocoa. Bittersweet long lasting finish. 25ml glass £3.50 (12)

Amaro Nonino Quintessencia – Italy

Mountain herbs & spices are infused in a mixture of spirits including grappa, then aged in sherry barrels to give a delicious bitter yet sweet flavoured digestif with a hint of orange. Can be served with or without ice. 25ml glass £3.50 (12)

Leacocks St. John full bodied Madeira – Portugal

A medium sweet fortified wine with flavours of dry figs, sweet dry plums and caramel. 50ml glass £3.50 (12)

Tosolini Amaretto Saliza – Italy

A delicious liqueur made from crushed almonds with a hint of orange & coffee on the nose. 25ml glass £3.50 (12)

RumJava Signature – Florida USA

A rich molasses rum infused with Java Mon Signature Coffee & a touch of coconut, vanilla & caramel. 25ml glass £3.50 (12)

Baileys Irish Cream – Ireland

A blend of whisky & double cream with a hint of cocoa & vanilla. Served with or without ice. 50ml glass £3.50 (12)

Cointreau – France

A distillation of sweet & bitter orange peels create this delicious orange liqueur. Served without or without ice. 25ml glass £3.50 (12)

Crème de Menthe – France

Distilled dried peppermint leaves create this superb minty flavoured digestif served with or without ice. 25ml glass £3.50 (12)

Drambuie – Scotland

A liqueur made from a blend of aged Scotch whisky, spices, herbs & heather honey from the Isle of Skye. 25ml glass £3.50 (12)

Grand Marnier – France

A blend of fine cognac & bitter orange liqueur. 25ml glass £3.50 (12)

Luxardo Limoncello – Italy

Obtained from the infusion of Italian lemon peels in alcohol, served chilled from the fridge. 25ml glass £3.50

Liqueurs & After Dinner Drinks

Sambuca – Italy

An infusion of distilled essential oils obtained from star anise gives Sambuca its wonderfully intense aniseed flavour. 25ml glass £3.50 (12)

Southern Comfort – New Orleans, USA

Whiskey liqueur blended with spice & citrus. Delicious served with or without ice and/or a mixer. 25ml glass £3.50 (12)

Whiskies (25ml)

Famous Grouse (Scottish blend) £3.50 Glenfiddich (Scottish single malt) £4.30

Canadian Club (Canadian Rye) £3.50 Jamesons (Irish) £3.50

Glenlivet (Scottish 12yr old single malt) £4.90 Jack Daniels (Tennessee) £3.50 Johnnie

Walker Black Label (Scottish 12yr aged blend) £4.90

French Cognacs (25ml)

Courvoisier VS £3.70 Remy Martin VSOP £4.00

Berneroy Calvados VSOP – France

Distilled cider makes this delicious apple brandy from the Calvados region. 25ml glass £3.50 (12)

Armagnacs (25ml)

Baron Signognac VS £4.00 Vintage 1974 Bas Armagnac Castarede £6.50

Coffees & Teas

All served with homemade Chocolate Brownies (1)(3)(7)

Italian roast Americano	£3.50
Decaffeinated Americano	£3.50
Single or Double Espresso	£2.80/£3.60
Cappuccino	£3.80
Flat white	£4.00
Café Latte	£4.00
Extra Shot of Coffee	80p
Yorkshire English Breakfast Tea per Pot	£3.00
Peppermint/Chamomile/Green/Earl Grey Tea	£3.30
Liqueur Coffees	£7.00