

# A la Carte Menu

## 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)

**Sweet Potato Panna Cotta with creamed Goats Cheese,**

**Pomegranate Molasses Syrup £7.95** (7)

**Teriyaki Chalk Stream Trout,**

pickled Beetroot Spaghetti, Wasabi Mayonnaise **£8.75** (1)(3)(6)(9)(10)(11)

**Alfred Enderby's Smoked Haddock broth with Lemongrass, Garlic, Chilli**

**Ginger with Edamame Beans & finished with Cream £8.95** (4)(7)(6)(9)

**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 Bass served with green Thai Curry Sauce**

**& sticky Jasmine Rice £23.95**

(4)(7)(8)(9)(12)

**Pan fried fillet of Halibut with King Prawns, Lobster Sauce, buttered New**

**Potatoes £31.50**

(2)(4)(7)(9)(12)

**Whole Grilled Dover Sole with Lemon Butter,**

**Dauphinoise Potatoes £36.50**

(4)(7)(12)

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## Other Dishes

**Cauliflower & Helford Blue Cheese Tart**, with a Panko Bread-crumbed Crust,  
crispy fried Red Onions, buttered New Potatoes **£17.50**  
(1)(7)

**Confit of Duck with an Orange Sauce**, honey roasted Vegetables,  
Dauphinoise Potato **£19.50**  
(7)(12)

**Filet Mignons of Beef** with Wild Mushrooms, a Red Wine & Truffle Sauce &  
roast Parisienne Potatoes **£32.50**  
(7)(9)(12)

**Crumbed Outlets of Lamb from round 'ere**, pan fried & served with honeyed  
Red Cabbage, Port & Red Wine Sauce, roast Parisienne Potatoes **£25.50**  
(1)(7)(9)(12)

**Pan seared Calves Liver** with a Sage & Red Wine Gravy, Mashed Potato,  
crispy fried Onions & Pancetta **£23.50** (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)

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans  
(7) Milk (8) Nuts (9) Celery & celeriac (10) Mustard (11) Sesame (12) Sulphur dioxide (13) Lupin (14) Molluscs

## Homemade Desserts all at £7.50

**Coconut & Pear Panna Cotta** with Mango Puree <sup>(8)</sup>

### **Little Pot of Chocolate**

with boozy Cherries, Mascarpone

<sup>(3)(7)(12)</sup>

**Warm Toffee Treacle Tart** with Pouring Cream

<sup>(1)(3)(7)(8)</sup>

**Lord Randall's steamed Sponge Apricot & Marmalade Pudding**

with a Marmalade Sauce & Clotted Cream

<sup>(1)(3)(7)(12)</sup>

### **Chef's Cheeses of the Moment £10.50**

with Quince Jam, Grapes & Biscuits

<sup>(1)(6)(7)(8)(9)(11)(12)</sup>

## Dessert Wines & After Dinner Drinks

### **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. <sup>(12)</sup>

100ml glass £9.50

### **Muscat de Minervois – France**

An intense nose of grapes, pear, rose petals & citrus. <sup>(12)</sup>

100ml glass £6.50 375ml bottle £23.50

### **Vin Santo dell'Empolese DOC – Italy**

Deep, amber colour with flavours of fig, almonds & honey. <sup>(12)</sup>

100ml glass £8.50 375ml bottle £36.00

### **Tosolini Espresso Coffee Liqueur – Italy**

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

### **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 <sup>(12)</sup>

### **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 <sup>(12)</sup>

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