

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 & a Lobster Mayonnaise £8.95

(2)(3)(10)

Beetroot Panna Cotta with creamed Goats Cheese, roast Walnuts, Basil Oil £7.50

(7)(8)

Teriyaki Chalk Stream Trout, pickled Beetroot Spaghetti, Wasabi Mayonnaise

£8.75

(1)(2)(3)(9)(10)

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

Sauteéd fillet of Bass served with a broth of Lemongrass, Garlic, Chilli, Ginger, Turmeric & Coriander, finished with Cream, Asian Vegetables & Rice

£23.95

(1)(4)(7)(9)

Pan seared fillet of Chalk Stream Trout,

Served with Scampi, on a bed of Cavolo Nero & finished with a Thermidor Sauce, Dauphinoise Potato £25.50

(1)(2)(4)(7)(9)(10)(12)

Whole Grilled Dover Sole with Lemon Butter, Dauphinoise Potatoes £34.50

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

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Other Dishes

Roast Butternut Squash & Pea Orzo Pasta with Spring Onion, Sun-kissed Tomato & Parmesan, finished with Cream & White Wine **£16.50**

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

Confit of Duck with a Blackberry & Apple Sauce, roast Vegetables, Dauphinoise Potato **£18.95**

(7)

Filet Mignons of Beef with a Red Wine, Garlic, Mushroom & Cream Sauce, on Spinach with roast Parisienne Potatoes **£32.50**

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

Crumbed Cutlets of Lamb pan fried & served with Sweet Potato Purée, Rosemary, Port & Red Wine Sauce, roast Parisienne Potatoes **£25.50**

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

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

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

Side Dishes.....

Extra Bread **£2.50** (see above) Olives **£4.50**

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

Creamed Leeks & Bacon **£3.95** (7) French Beans **£4.50** (8)

Steamed Spinach **£4.50** (7)

Homemade Desserts all at £7.50

Vanilla Panna Cotta with Hazelnuts & Honey Sauce
(7)(8)(12)

Little Pot of Chocolate Orange flavoured with Drambuie &
candied Oranges, Mascarpone
(3)(7)(12)

Toffee Treacle Tart, Toffee Sauce, Pouring Cream
(1)(7)(8)

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

Campbells Rutherglen Liqueur Muscat – Australia
Liquid Christmas pudding! Spicy, raisiny and luscious. (12)
100ml glass £8.50 375ml bottle £31.50

Muscat Beaumes de Venise – France
A silky, creamy texture, with honey & ripe sultana flavours. (12)
100ml glass £6.70 375ml bottle £25.00