

## A la Carte Menu

### Starters & Light Dishes

**Crab Thermidor with Garlic Toast £12.50**

(1)(2)(4)(7)(9)(10)(12)(13)

**Tian of shelled Prawns & Start Bay Crab, served simply with fresh Lemon & an Avocado Mayonnaise £12.50** (1)(2)(3)(9)(10)

**Plate of thinly sliced, roasted Vegetables & Mozzarella, Olive Oil, fresh Basil £8.50** (7)

**Seared Scallops, Garlic Butter & Pancetta, Parsley & Lemon £12.95**

(7)(12)(14)

**Bang Bang Chicken with a Garlic, Sweet Chilli, Coriander & Sesame Dressing £8.75**

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

**Homemade Soup of the Moment £6.70**

(7)(9)

### Main Dishes

**Poached Lobster, with Scallops & King Prawns, Thermidor Sauce, Samphire Grass, Dauphinoise Potato £35.60** (2)(4)(7)(9)(10)(12)(14)

**Pan fried Fish of the Moment served with a Romesco Sauce made with Red Pepper & Almonds, buttered new Season's Potatoes £M.P.** (1)(4)(7)(8)

**Pan fried Fillet of Seabass, with Mint, Pine Nuts, Tomato & Parsley, Olive Oil Salsa, buttered new Season's Potatoes £22.00** (4)(7)(8)

**Homity style Pie of Potato, Leek, Onion & Gruyere Cheese with a Gruyere Cream & White Wine Sauce £17.90**

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

**Confit of Duck, Honey roasted Vegetables, Sweet & Sour Black Cherry Sauce, Dauphinoise Potato £20.65** (7)(12)

**Filet Mignons of Beef with Confit of Onion, Red Wine & Mushroom Sauce, fine Beans, Dauphinoise Potato £32.50**

(7)(9)(12)

**Pan roasted Noisettes of Lamb, with Summer Vegetables, buttered new Season's Potatoes £29.95**

(7)(9)(12)

All dishes are served  
with complimentary Bread & Butter

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

### Side Dishes

Extra Bread £2.25 (see above) Olives £4.00

Mixed Salad £4.20 (9)(10)(12) Skinny Chips £3.50 Peas £3.20 (7)

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Creamed Leeks & Bacon £4.00 <sup>(7)</sup> Melange of Green Vegetables £4.40 <sup>(7)</sup>

Steamed Spinach £4.40 <sup>(7)</sup>

**Homemade Desserts all at £8.50**

**Black Forest Chocolate Ganache** with whipped Cream

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

**Vanilla Panna Cotta** with Summer Berry Sauce

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

**Eton Mess** – Taylor’s version with Vodka macerated Strawberries,  
whipped Cream & our own Meringues

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

**Poached Pears in Elderflower Syrup**, Almond Madeleines, homemade Vanilla  
Ice Cream

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

**Chef’s Cheeses of the Moment £11.00**

with Quince Jam, Grapes & Biscuits

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

### Dessert Wines & Ports

#### **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 500ml bottle £36.00

#### **Campbells Rutherglen Muscat – Australia**

Heart-warming, tasting of fig, toasted almond and black muscatel. Raisin sweet  
and sticky. <sup>(12)</sup>

100ml glass £11.50

#### **Taylor’s Late Bottled Vintage Ruby Port**

Ruby red, full bodied & fruity with blackcurrant & cherry aromas. <sup>(12)</sup>

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. <sup>(12)</sup>

50ml glass £4.90

### **Coffees & Teas**

All served with homemade Chocolate Brownies <sup>(1)(3)(7)</sup>

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Italian roast Americano with or without Caffeine £3.70 Cappuccino £3.90  
Single or Double Espresso £3.00/£3.70 Flat White £4.30 Café Latte £4.30

Extra Shot of Coffee £1.00 Liqueur Coffees £7.50

Yorkshire English Breakfast Tea per Pot £3.30

Peppermint/Chamomile/Green/Earl Grey Tea £3.60

We have a super range of after dinner drinks available on our wine list