

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)

Roasted Beetroot, creamed Goats Cheese, Almond Dukkah £8.50 (7)(8)(10)(13)

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

Steamed fillet of Halibut, with Scallops & King Prawns, Lobster Consommé, Samphire Grass, Dauphinoise Potato **£34.50** (2)(4)(7)(9)(12)(14)

Pan fried Monkfish Tail served with a Green Thai Dressing, steamed Jasmine Rice, Oriental style Vegetables **£32.50** (4)(7)(9)

Poached fillet of Brill, with a Cream, White Wine & Wild Mushroom Sauce, steamed Greens, Dauphinoise Potato **£27.50** (4)(7)(9)(12)

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

Baked Ricotta & Spinach Cannelloni, with a Tomato Ragu **£17.90** (1)(3)(7)(9)(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 loin of Venison, with a purée of Celeriac, Parsnip & Apple, Port & Red Wine Sauce, Dauphinoise Potato **£32.50**

(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)

Creamed Leeks & Bacon £4.00 (7) Melange of Green Vegetables £4.40 (7)

Steamed Spinach £4.40 (7)

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Homemade Desserts all at £8.50

Black Forest Chocolate Ganache with whipped Cream

(3)(7)(12)

Vanilla Panna Cotta with Summer Berry Sauce

(7)(12)

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

(3)(7)(12)

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

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

Chef's Cheeses of the Moment £12.95

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 500ml bottle £36.00

Campbells Rutherglen Muscat – Australia

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

100ml glass £11.50

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 £4.90

Coffees & Teas

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

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 Breakfast Tea per Pot £3.30 Peppermint/Chamomile/Earl Grey Tea £3.60

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