

# A la Carte Menu

## Starters & Light Dishes

**Crab Thermidor with Garlic Toast £12.50**

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

**Scandi cured Sea Trout with shelled Prawns & Dill Mayonnaise £12.50**

(1)(2)(3)(4)(9)(10)

**Roasted Figs, creamed Goats Cheese, Port Wine Syrup**

**Date & Walnut Soda Bread £8.95**

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

**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 £7.50**

(7)(9)

## Main Dishes

**Steamed fillet of Halibut, with Scallops & King Prawns, Saffron & Fish Consommé,**

**Peas, Tomato Concassé, Dauphinoise Potato £34.50**

(2)(4)(7)(9)(12)(14)

**Sautéed Monkfish, Red Thai Curry Sauce, steamed Jasmine Rice, crispy fried Onions**

**& Red Peppers £32.50**

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

**Pan fried fillet of Plaice, with Serrano Ham, Tomatoes, Spring Onion, Oregano & Liliput**

**Capers, Dauphinoise Potato £22.00**

(4)(7)

**Wild Mushroom filled Paccheri Pasta,**

**with a Tomato Ragu, Cream, White Wine & Cheese Sauce £19.50**

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

**Confit of Duck, Honey roasted Vegetables,**

**Sweet & Sour Black Cherry Sauce, Dauphinoise Potato £21.50**

(7)(12)

**Filet Mignons of Beef with a Green Peppercorn Sauce, Spinach stuffed Mushroom,**

**Parisienne Potatoes £32.50**

(7)(9)(12)

**Pan roasted loin of Venison & breast of Pigeon with a Celeriac Purée,**

**Port & Red Wine Sauce, Parisienne Potatoes £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 £8.95

**Black Forest Chocolate Ganache** with whipped Cream

(3)(7)(12)

**Vanilla Panna Cotta** with Oranges & Grand Marnier, toasted Almonds

(7)(8)(12)

**Taylor's Mess** – Fudge, whipped Cream, Caramel Sauce & our own petite Meringues

(3)(7)

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

with Marmalade Sauce, Clotted Cream

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

**Chef's Cheeses of the Moment £12.95**

with Quince Jam, Grapes & Biscuits

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

### Dessert Wines & Ports <sup>(8)</sup>

**Muscat de Minervois – France** - 100ml glass £6.50 375ml bottle £23.50

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

**Rivesaltes Ambre Hors d'Age – France** -100ml glass £7.50

Aged for 6 years, amber in colour with flavours of browned sugar, golden raisins, bitter orange & almond. Best served at room temperature.

**Maury Grenat – France** - 100ml glass £7.95

A delicious red dessert wine tasting of prunes, best served at room temperature and pairing well with chocolate or cheese.

**Vin Santo dell'Empolese DOC – Italy** - 100ml glass £8.50

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

**Campbells Rutherglen Muscat – Australia** <sup>(12)</sup> 100ml glass £11.50

Heart-warming, tasting of fig, toasted almond and black muscatel. Sweet and sticky.

**Taylor's Late Bottled Vintage Ruby Port** 50ml glass £3.50

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

**Taylor's (10 Year old) Tawny Port** 50ml glass £4.90

Matured for 10 years in oak, gives this port a subtle nuttiness with ripe berry flavours and mellow notes of chocolate.

### Coffees & Teas

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

Italian roast Americano with or without Caffeine £3.80 Cappuccino £4.10

Single or Double Espresso £3.00/£3.70 Flat White £4.50 Café Latte £4.50

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Extra Shot of Coffee £1.00 Liqueur Coffees £7.50 Yorkshire Breakfast Tea £3.50

Peppermint/Chamomile/Earl Grey Tea £3.80

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