

# A la Carte Menu

## Starters & Light Dishes

**Crab Thermidor with Garlic Toast £14.50**

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

**Tian of shelled Prawns & white Crabmeat,**

served simply with fresh Lemon & Mayonnaise **£12.95** (1)(2)(3)(4)(9)(10)

**Marinated Fennel, Five Spice soaked Sultanas,**

Watermelon, crumbled Feta Cheese & roasted Almond Nibs **£8.50** (7)(8)(9)(12)

**Seared Scallops, Garlic, Parsley & Lemon Butter £14.50**

(7)(14)

**Citrus cured Salmon with pickled Ginger, Citrus Syrup £12.95**

(1)(4)(6)(12)

**Bang Bang Chicken with a Garlic, Sweet Chilli,**

Coriander & Sesame Dressing **£9.50**

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

**Homemade Soup of the Moment £7.50**

(7)(9)

## Main Dishes

**Lobster, Scallops & King Prawn Thermidor, finished with Breadcrumbs & Cheese,**

Dauphinoise Potato **£39.95** (1)(2)(4)(7)(9)(10)(12)(14)

**Steamed fillet of Brill, Cream & Asparagus Sauce, Summer Vegetables, Samphire**

Grass, Dauphinoise Potato **£34.50** (4)(7)(9)

**Fillet of Seabass sautéed with Pine Nuts, Mint, Garlic, Tomatoes, Spring Onion,**

Olive Oil, Dauphinoise Potato **£28.50** (4)(7)(8)

**Baked Mushroom & Spinach Cannelloni, with a trio of Cheeses, Tomato Ragu £19.95**

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

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

Sweet & Sour Black Cherry Sauce, Dauphinoise Potato **£21.50** (7)(9)(12)

**Filet Mignons of Beef with a Green Peppercorn Sauce,**

fine Beans, Dauphinoise Potato **£38.50**

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

**Pan roasted Noisettes of Lamb, deep fried Cauliflower, Redcurrant & Red Wine**

Sauce, Dauphinoise Potato **£32.50**

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

All dishes are served

with complimentary Bread & Butter

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

## Side Dishes

Extra Bread £3.00 (see above) Olives £4.50

Mixed Salad £4.80 (9)(10)(12) Skinny Chips £3.70 Peas £3.20 (7)

Creamed Leeks & Bacon £4.80 (7) Melange of Green Vegetables £4.90 (7)

Steamed Spinach £4.90 (7)

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### Homemade Desserts all at £8.95

**Chocolate Orange Ganache** with whipped Cream

(3)(7)(12)

**Lord Randall's steamed Apricot Pudding** with Marmalade Sauce & Clotted Cream

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

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

(3)(7)(12)

**Almond Panna Cotta** with Amaretto Syrup & roasted Almonds (7)(8)(12)

**Chef's Cheeses** of the Moment **£13.95**

with Quince Jam, Grapes & Biscuits

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

### Dessert Wines & Ports (12)

**Muscat de Minervois – France** - 100ml glass £6.80 375ml bottle £32.00

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.

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

A delicious red dessert wine tasting of prunes 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** - 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. (12)

**Taylor's (10 Year old) Tawny Port** 50ml glass £5.20

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 (1)(3)(7)

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

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