

SNACKS

Noccellara de Belice Olives	4.00
Homemade tzatziki and baba ghanoush with pitta bread (V)	7.50
Welsh rarebit	8.00

TO SHARE OR NOT TO SHARE

Scotched quail's egg with apple sauce	5.00 / 9.00
Whole baked Camembert, bread sticks, Parma ham and pickled gherkins	16.00
Sticky sesame chicken wings	6.50
Prawn fritters with sriracha chilli mayonaise	9.00

STARTERS AND SALADS

Pea soup With braised ham hock, peas, feta and croutons	8.00
Pepper marinated beef and pineapple salad With toasted rice, ginger and lime leaves	8.00/15.00
Prawn salad With green mango, cucumber, chilli, peanuts, coriander and deep fried noodles	9.50
Heritage tomato salad With basil, pinenuts, mozzarella, and olives	10.00
Beetroot and citrus salad With fennel, ginger, goats curd and mustard leaf (v)	9.50
Grilled fillet of mackerel With avocado, wasabi, Japanese radish and sesame seeds	11.00

MAIN COURSES

Aged Angus burger With dill pickles, gem lettuce, brioche roll and Monterey Jack cheese with triple cooked chips	15.50
Beer battered haddock With crushed peas, 'pea' tartare and triple cooked chips	17.50
Beaufort cheese crusted cod With olive oil flavoured mash, samphire, clams and cherry tomatoes	20.50
Ricotta and basil gnocchi With cherry tomatoes, confit red peppers, avocado and chilli	16.00
Rump of lamb With wet polenta, semi-dried tomatoes, anchovies, tapenade and salsa verde	22.50
22 day aged pork chop With Swiss chard, gooseberries, girolles and pork jus	21.50
Homemade farfalle pasta With new season peas, goats curd, courgette and parsley crisps	16.50
Poached fillet of stone bass With coco beans, grapefruit, spring onions, soy braised octopus and a coconut crust	24.50
8oz rib-eye steak With chunky chips, red onion marmalade, rocket salad and mushrooms	24.50

SIDE ORDERS

Triple cooked chips	3.50
Purple sprouting broccoli with ginger, sesame & soy	4.50
Mixed leaf green salad	4.50
Rocket and Parmesan cheese salad	5.50
Green beans	4.00

DESSERTS

Dark chocolate mousse	9.00
With poached cherries, chocolate crumble and pistachio ice cream	
<i>Serve suggestion: Maury mas de laval 2012</i>	6.00
White chocolate and raspberries	8.50
With white chocolate cream, vanilla shortbread, fresh raspberries and sorbet	
<i>Serve suggestion: Vidal Ice wine, Peller 2013</i>	10.00
Poached peaches	8.00
With peach puree, vanilla pannacotta, almonds and peach sorbet	
<i>Serve suggestion: Tokaji aszu puttonyos 2009</i>	6.00
“Affogato”	5.00
Espresso shot over homemade vanilla ice cream	
British cheeses	9.00
Golden Cross, Cornish Brie, Cropwell Bishop Stilton	
<i>Serve suggestion: Quinta Do Crasto, Vintage Port 2010</i>	8.00

WITH YOUR TEA / COFFEE

Salted caramel chocolate truffles	3.00
Nougat Montellimar	3.00
Homemade flapjack	3.00
Can't decide? Why not have one of each	3.00

AFTER DINNER COCKTAILS

Strawberry cheesecake	9.00
Frais de bois, frangelico, pineapple juice	
Venezualan coffee	9.00
Espresso, orange juice, pampero especial, cointreau	
Godfather	9.00
Jonny Walker black label, amaretto	
Brandy Alexander	9.00
Brandy, cream, creme de cacao	