

Dinner Menu Selector Menu

Starters

Red Onion & Goat's Cheese Tart (v)

served on a bed of rocket leaves

£5.50

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Vine Tomato & Olive Tapenade Tart (v)

with a basil mayonnaise & mixed cress leaves

£5.50

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Asparagus Salad (v)

with crumbled goat's cheese, hard poached hens egg and a chive vinaigrette

£6.00

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Tomato, Mozzarella and Courgette Salad (v,*)

with a basil, lemon & olive oil dressing

£5.00

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Filo Cup with Feta, Sun blushed Tomatoes and Basil (v,*)

with a balsamic reduction and pesto oil

£5.00

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Spinach and Ricotta Tortellini (v)

with a wild mushroom and tarragon sauce

£5.00

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Smoked Mackerel and Horseradish Paté

served with oatcakes and a red onion compote

£6.00

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(v) - vegetarian (*) - gluten free (n) - Contains nuts or nut oils -
Any dish not carrying this symbol is made without nuts,
but there's always a possibility that traces of nuts may be found.

(All prices are exclusive of V.A.T.)

Poached Scottish Salmon (*)

served on a bed of asparagus with a pesto dressing

£6.00

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Smoked Haddock Fishcakes

with tartare sauce and a sweet cucumber chutney

£6.00

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Timbale of Smoked Salmon (*)

with a horseradish and crème fraîche remoulade

£6.00

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Traditional Smoked Salmon

with lemon, capers and crushed black pepper served with fresh brown bread

£6.00

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Seared Scallops

with a smoked bacon salad and caraway jus

£8.50

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Carpaccio of Beef Fillet

with wild rocket salad, parmesan crisp & aged balsamic reduction

£7.00

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Chicken Liver Paté

and granary melba toast with a pearl onion jam

£5.50

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Smoked Chicken, Tomato & Avocado Tian (n)

served with a light herb mayo & sun blushed tomato-infused olive oil

£5.80

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Crispy Duck Salad

cucumber spaghetti, spring onion, toasted sesame seeds & a hoi sin sauce

£6.50

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Seasonal Melon with Crisped Pancetta (*)

finished with a lemon and black pepper dressing

£5.50

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Baby Leek and Ham Hock Terrine

fondant potato and sauce gribiche

£7.00

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Main Courses

Wild Mushroom & Asparagus Tart (v)

in a white wine, shallot & tarragon cream

£10.00

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Mille Feuille of Provençal Vegetables (v)

with olives in a tomato and herb sauce

£10.00

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Wild Mushroom Tagliatelle (v)

served with a cream and tarragon sauce

£10.00

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Portobello Mushroom Stuffed with Goats Cheese (v,*)

dressed with a basil pistou and served with rice

£10.00

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Roasted Butternut Squash (v)

filled with a wild mushroom and tarragon risotto

£10.00

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Roasted Whole Red Pepper (v, vegan, *)

with pesto rice and roasted vegetables and a fresh tomato & basil sauce

£10.00

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Roast Rack of Lamb,

with pommes dauphinoise, seasonal vegetables served with a redcurrant jus

£18.95

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Breast of Gressingham Duck,

fondant potato, crispy parsnips, honey & lime sauce

£19.95

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Fillet of Pork,

wrapped in smoked bacon stuffed with apricot, sage & onion

£14.50

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Medium Rare Roast Beef

with pommes dauphinoise, seasonable vegetables and jus

£15.00

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Roast Corn-Fed Chicken Breast (*)

served with roast chateaux potato, fine beans, roast pepper strips & a thyme cream sauce

£14.00

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Supreme of Chicken Wrapped in Bacon

with roasted crushed new potatoes, a medley of vegetables and a tomato salsa

£12.00

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Supreme of Chicken Dijonnaise

stuffed with wild mushrooms and served with a creamy dijon sauce

£13.00

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Breast of Chicken Marinated in Lemon, Thyme & Honey,

served with rosti potatoes with olive oil and a chunky tomato & basil dressing

£13.00

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Pan Glazed Chicken Breast

parmesan mash with a madeira and wild mushroom sauce

£14.00

Supreme of Chicken with a Tarragon Cream Sauce

stuffed with a chicken, wild mushroom and asparagus mousse

£13.00

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Fish Courses

Fillet of Salmon

served with a green bean & asparagus salad, tarragon hollandaise sauce

£14.00

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Smoked Haddock

with fresh garden spinach, crushed new potatoes, served with hollandaise sauce

£15.00

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Fillet of Wild Sea Bass

parmesan mash, poached asparagus, sauce vierge

£16.00

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Fillet of Chunky Cod

pea puree, buttered new potatoes, tartar sauce

£13.00

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Parmesan-Crusted Halibut

served in a lemon caper beurre blanc

£14.00

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Dessert Courses

Fresh Fruit Salad (v,*)

served inside a chocolate cup with whipped cream

£5.00

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Saffron Poached Pear (n,*)

with crème anglaise and toasted almonds

£6.00

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Mango & Passion Fruit Delice (v)

mango, passion fruit mousse layered with vanilla sponge, topped with a mango glaze

£6.00

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Traditional Pavlova (v,*)

filled with vanilla pod creme fraiche and seasonal berries

£6.00

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Apple and Fruits of the Forest Crumble (v)

served with a custard sauce

£6.50

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Passion fruit & Mandarin Tart (v)

traditional passion fruit curd made with fresh passionfruit puree in a sweet pastry case topped with a mandarin glaze

£6.50

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Toffee, Chocolate & Praline Tart (v)

belgium chocolate ganache and creamy toffee in a sweet pastry case topped with praline cream

£6.50

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Chocolate Duo Torte (v)

rich dark & white belgium chocolate torte on a chocolate sponge base

£6.50

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White Chocolate Tart (v)

rich belgium white chocolate ganache in a sweet pastry case

£6.50

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Decadent Dark Chocolate Mousse (n)

with whipped cream and an almond tuile

£6.50

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Individual Banoffee Pie, (n)

with a ginger nut base, sliced banana, caramel, vanilla cream

£6.50

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Pear & Almond Tart (n)

£6.50

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Profiteroles filled with a white Chocolate & Butterscotch Cream (v,*)

on a moat of caramel sauce

£6.50

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Tarte au Citron (v)

served with fresh raspberries and clotted cream

£6.50

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Classic Crème Brûlée (v, *)

with a plum jelly

£6.50

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Traditional Tiramisu (v)

£6.50

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Vanilla Cheesecake (v)

with a berry compote

£6.50

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Vanilla Pod Panna Cotta (*)

classic italian style dessert made with vanilla pods

£6.50

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Praline Opera (v, n)

layered coffee buttercream, chocolate ganache, hazelnut praline & chocolate sponge

£6.50

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Caramel & Honey Mousse (v)

honey mousse layered with vanilla sponge topped with a caramel glaze

£6.50

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