



Starters

Chilled Tomato Gazpacho(V)	6.00
French Onion Soup, Gruyere Cheese Crouton (V)	6.50
Pork Rilette, Gherkin & Caper Berries	7.50
Vine Tomato & Buffalo Mozzarella, Basil Pesto (V)	6.25
Fresh Salmon Tartare, Croutons Dores	7.00
Goat's Cheese & Avocado, Beetroot Pickles (V)	7.75
Chicory & Blue Cheese Tatin, Caramel Cider Vinegar (V)	7.75
Foie Gras Terrine, Toasted Brioche & Mango Chutney	9.50
Cured Meats, Hams & Salamis – for 2	11.50 per person
Coppa, Smoked Duck, Country Ham, Alejandro Troncale, Chorizo Leon, Cured Bresaola, Salchichon De Vich, Lomo, Basil & Mint Salsa Verde	

	Starter	Main
Classic Moules Mariniere (Main with French Fries)	7.50	13.50
6/12 Tiger Prawns in Garlic Butter	10.50	21.00
Warm Scallop Salad, Roast Asparagus & Cured Ham	8.00	15.75
Crayfish Risotto	6.25	10.75
Crab Linguini, Red Chilli, Lime & Coriander	7.75	12.25

Main Courses

Courgette Tagliatelle Salad, Baby Artichoke, Mint Dressing, Shaved Parmesan(V)	9.50
"Barigoule"-Stew of Artichoke Hearts, Fennel, Carrot & Courgette	10.50
Slow Cooked in White Wine & Wild Garlic Leaves (V)	
Beer Battered Fish & Chips, Minted Peas, Tartare Sauce	14.50
Pan Fried Barramundi Fillet, Tomato & Red Onion Confit, Herb Dressing	18.50
Roast Cod Fillet, Coco beans, Black Olive Tapenade	14.50
Roast Monkfish Wrapped in Pancetta, Spinach, Pearl Barley, Sorrel Emulsion	20.50
Duck Leg Confit & Sarladaise Potatoes	14.25
Roast Rump Of Lamb & Fondant Potatoes	15.00
Scottish Prime Fillet Steak, Hand Cut Chips & Sauce Béarnaise	21.50
28 Day Dry Aged Rib of Beef (225g), Red Wine Jus & Dauphinoise	18.50
Pan Roast Corn Fed Chicken Breast, Garlic Mousse, Polenta & Rocket	14.25

Cote De Boeuf (1Kg) – for 2

With a Choice of Sides & Sauces (please allow 25 mins for med-rare) 58.00

Side Orders

Dauphinoise Potato	3.50
Hand Cut Chips	3.50
Wilted Spinach	3.50
Peas, Beans & Snaps	3.50
Mixed Salad, French Dressing	3.50
Broccoli & Roasted Pine Nuts	3.50
Freshly Baked Bread & Butter	1.75



Cocktail of the week

Raspberry Cosmopolitan
Stolish raspberry, Cointreau
Fresh Raspberry & Lime
£5.70

Fixed Price Menu

2 course £15.50 or 3 course £19.50

12pm till 3pm

5pm till 7pm & after 9pm

Starters

Chilled Tomato Gazpacho
Goat's Cheese Salad, Lavender Dressing (V)
Celeriac Remoulade & Cured ham

Main Courses

Pan Fried Pork Tenderloin, Ratatouille & Mustard Sauce
Pan fried Salmon, Braised Curried Chicory, Black Olives Dressing
Courgette Risotto, Pine Nut Veloute (V)

Desserts

French Profiteroles
Ice Cream & Sorbet Selection
Lemon Tart Meringue

Desserts

Strawberries Soup & pineapple Sorbet	6.50
Lemon Tart Meringue	6.50
Selection of Ice Cream & Sorbet	6.50
Poire Belle Helene	6.50
Rhubarb Crumble with Vanilla Ice Cream	6.50
Hot Chocolate Fondant & Mango Sorbet	6.50
Creme Brulee	6.50
Cheese Board to Share:	
Three Smelly, Three Blue or Three Mild Cheeses & Fruit Chutney	7.50
A Selection of Nine Cheeses & Fruit Chutney	16.00

Dessert Wines- by the glass

Tokaji Aszu 4 Puttonyos, Disznoko	7.50
Banyuls Rimage, "Les Clos De Paulilles", Ch De Jau	5.50
Castelnau de Sudaire, Sauternes	6.25
Warres Otime 10 Years	5.50

Dessert Cocktails

Irish Coffee	6.20
Honeymoon (Frangelico, Kahlua & Honey)	6.20
Tiramisu (White Cacao, Kahlua, Amaretto, Double Cream, Coffee beans)	6.20
Expresso Martini (Smirnoff Black, Espresso shot, Kahlua, Patron XO Tequila)	7.20

(V-denotes vegetarian) Some dishes may contain trace elements of nuts

All prices are inclusive of 17.50% VAT

A discretionary service charge of 12.5% will be added.