

The following dishes are a collaboration of ideas and contributions from our young brigade of chefs under the guidance of Olivier Bertho, Executive Chef and Ben King, Senior Sous Chef.

Most of the main course dishes are a complete meal, however, should you require additional vegetables please choose from our selection when you place your order. All our red meats are cooked medium/rare (pink). If this is not to your taste, please indicate how you would like it to be cooked when ordering.

STARTERS

Homemade Soup of the Day (V) £5.20
please ask for today's choice – made with vegetable stock

Twice Baked Cashel Blue Soufflé with Walnut Dressing (V) £7.75
and poached pear in mulled wine

Potato Gnocchi with Quattro Formaggi (V)
with young spinach and truffle salad
as a starter £7.60 / main course £13.05

Pan Fried Calamari with Black Ink Rice £7.95
flavoured with garlic, peppers and tomatoes

Grilled Scallops with Pea Purée £9.95
beetroot coulis and chervil oil

Trio of Smoked Game Terrine £8.75
wild mushrooms 'à la grecque'

Pan Fried Foie Gras with a Fig Tatin £9.85
and a bitter orange coulis

MAIN COURSES

Tian of Portobello Mushroom, Sweet Pepper and Grilled Polenta (V) £14.50
with a haricot bean and feta salsa

Loin of Cod Wrapped in Crispy Potato £16.75
served with Jerusalem artichoke purée, tomato and a pepper and basil confit

Pan Fried Market Fish with Crab Risotto £16.55
flavoured with bisque

Breast of Pheasant Filled with a Forestière Mousse £16.25
bubble and squeak rösti, puy lentils, porcini and Madeira jus

Loin of Venison with a Blackcurrant and Port Sauce £18.85
fondant potato, sugar snap and butternut squash purée

Assiette of Pork 'à ma façon' with Cider Jus £17.95
belly pork with red cabbage, pork fillet on colcannon with apple jam and mini meatballs with sage and tomato coulis

Classic Grilled Tournedos of Sirloin Steak (7oz) £16.95
with béarnaise sauce and French fries

SIDE ORDERS

Tomato, Basil, Buffalo Mozzarella and Guacamole Salad £4.05 **Mixed Salad £3.10**
French Beans £3.90 **Fresh Spinach with Grated Nutmeg or Garlic £3.95**
Gratin Dauphinois £3.10 **French fries £3.35** **Sautéed Potatoes £3.60**

All prices are inclusive of VAT
Some of our dishes may contain nuts
(V) denotes vegetarian dishes

Please note that from time to time certain dishes or ingredients are restricted due to market availability