

Set Menu

1 course £10.00 2 course £12.95 3 course £15.95

Soup of the Day

Endive and Radish Salad with Peppered Chicken

Stilton and Leek Parcel with Walnut Salad (V)

Spiced Confit Duck Leg, Mustard Mash and Red Wine Jus

Grilled Fillet of Cod, Purple Sprouting Broccoli, Risole Potatoes

Mushroom and Taleggio Cheese Risotto(V)

A La Carte Menu

Scottish Smoked Salmon, Brown Bread, Capers and Shallots	£7.50
Asparagus and Wild Mushroom, Garlic Scented Cream (V)	£5.50
Pan Fried Sea Scallops, Pea Puree and Pea Cress	£7.50
Goats Cheese & red Onion Tartlet with Roquette (V)	£5.50
Grilled Seabass, Pak Choi, Potato, Red Onions with Beetroot Oil	£12.95
Rack of Welsh Lamb, Ratatouille, Gratin Potato	£14.95
Sirloin Steak, Creamed wild mushrooms, Fondant Potato	£17.95
Crab Tortaline with King Prawns, Coriander Cream Sauce	£12.95
Roast Vegetable Stew with Parsnip Crisp (V)	£10.95
Panache of Seasonal Vegetables	£1.50
(V) = Vegetarian Food	
Thai Rice Pudding, Sweet Chilli Jam	£4.50
White & Dark Chocolate Fondant, Mint Sorbet	£4.50
Pear & Almond Tart, Honey Roast Fig	£4.50
Vanilla Pannacotta, Plum & Lemon Thyme Soup	£4.50
Selection of Cheese, Walnut & Tomato Bread	£4.50

Dessert Wines, Coffees & Liqueurs

Dessert Wine, best late harvest muscat	£2.50 glass (50ml)
Porto Pocas, Director's choice vintage character	£3.50 glass (50ml)
<i>Please ask a member of staff if you would like to choose from our large range of Cognac or Liqueurs</i>	
Espresso, Cappuccino or Filter Coffee	£2.45

All our produce is fresh. Nuts are used in the preparation of some of our dishes; please advise our restaurant manager if you have any allergies.

A 10% discretionary charge is added to your bill, the whole of which is paid to the kitchen and restaurant staff.