

Appetisers

Rustic bread with olive oil and balsamic vinegar (V)

Olives & sun blushed tomatoes in herb oil dressing (V)

Hummus with tortilla chips (V)

Pan fried chorizo served warm

Why not order a selection of appetisers whilst you look at the menu? £1.95 each

To Start

Warm goat's cheese and spiced pear salad (V)

Chicken liver parfait with red onion marmalade

Soup of the day with freshly baked bread (V)

Warm chicken and smoked bacon salad with raspberry vingerette

Seared scallops with pea puree and pancetta (supplement £3.95)

Sautéed wild mushrooms on toasted brioche (V)

Smoked duck breast with candied orange zest and rocket salad (supplement £2.95)

Buffalo mozzarella, olive and beef tomato salad with aged balsamic and rock salt (V)

Seasonal melon with mango sorbet and raspberry coulis (V)

Salmon, caper and flat parsley fishcake, crème fraîche tartare sauce

To Follow

Roast of the day served with seasonal vegetables and potatoes

Confit duck leg, butternut squash puree, Shiraz and shallot syrup

Three cheese tortellini with sun blushed tomatoes and basil (V)

Char-grilled chicken Caesar salad with baby gem lettuce, parmesan shavings and croutons

Beef bourguignon with cumin braised rice and herb croutons

Potato gnocchi with garlic roasted Mediterranean vegetables and green pesto cream (V)

Grilled fillet of sea bass with parsley mash, samphire and lemon butter sauce (supplement £4.25)

Breast of chicken, colcannon mash and thyme infused red wine jus

Herb crusted escalope of salmon horseradish cream sauce

Pan seared calves liver streaky bacon red onion jus and herbed mash (supplement £2.95)

Butternut squash and wild mushroom risotto with parmesan crisp (V)

All main courses are served with vegetables and potato dish of the day, unless otherwise stated

From the Grill

Butterflied chicken breast infused with garlic lemon and thyme

Char-grilled rib eye steak with grilled tomatoes mushroom and hand cut chips (supplement £4.95)

Char-grilled sirloin steak with grilled tomatoes mushroom and hand cut chips (supplement £6.95)

Why not add your favourite sauce to any of the above for an extra £1.95 each?

- Caramelised red onion
- Blue cheese sauce
- Peppercorn sauce
- Creamy wholegrain mustard sauce
- Béarnaise sauce

Side Orders

- Hand cut chips
- Parsley mash
- Minted new potatoes
- Rocket and parmesan salad
- Selection of seasonal vegetables

All £2.95 supplement each.

Desserts

A selection of ice creams and sorbets

(Ice cream - chocolate, vanilla bean, clotted cream, strawberry, mint chocolate chip)

(Sorbet - lemon, mango and champagne)

Warm waffle topped with sliced banana, vanilla ice cream and hot toffee sauce

Lemon tart with raspberries and clotted cream

Traditional crème brulee with cinnamon shortbread

Eton Mess with a raspberry coulis

Cheese and biscuits

Leonard Stanley mature cheddar, Cerney Ash goats cheese, Oxford Blue and Simon

Weaver's organic brie with grape chutney and celery (supplement £3.95)

Warm chocolate brownie with butterscotch sauce

Fresh fruit salad with mango water ice

Vanilla cheesecake with strawberry and black pepper compote

Chocolate bread and butter pudding with clotted cream ice cream and warm chocolate sauce

Four Pillars chocolate sundae a combination of chocolate brownie, vanilla bean ice cream, sticky fudge and chocolate sauce, whipped cream and marshmallows (supplement £2.25)

Why not enjoy your sweets with a dessert wine? **Bin 46 Chateau Loupiac Gaudiet**

2006/07 £6.50 per 125ml glass

Hot Beverages

Café Americano		£2.75 per cup
Espresso	£2.75 per cup	£3.00 double
Cappuccino		£2.95 per cup
Café Latte		£2.95 per cup
Hot Chocolate		£3.25 per cup
English breakfast blend tea		£2.75 per person
Decaffeinated tea		£2.75 per person
Choice of Twinning's infused teas		£2.75 per cup
Irish coffee with Jameson		£5.20 per cup
Calypso coffee with Tia Maria		£5.20 per cup
French coffee with Martell VS		£5.20 per cup
Italian coffee with Amaretto		£5.20 per cup
Baileys Coffee		£5.20 per cup

Digestives

Remy Martin V.S.O.P	£5.30
Martell VS	£4.20
Tia Maria 50ml	£3.90
Baileys 50ml	£4.90
Disaronno Amaretto	£3.90
Grand Marnier	£3.90
Cockburn's Port 50ml Fine ruby	£3.65
Cockburn's special reserve 50ml	£4.80

(V) Denotes suitable for vegetarians

All prices are inclusive of VAT at current rate, but exclude service, which is at your discretion. Please speak with a manager if you have any questions regarding allergies or GM foods. Dinner inclusive guests may choose up to three courses excluding drinks or supplemented dishes.

Three course dinner £24.95, Two course dinner £22.95 , or Main course for £18.95