

Restaurant Menu

To begin

Artisan breads with olive oil, balsamic and butter **£3.25**

Homemade dips with sea salt & olive oil croutons **£3.25 each**

Black olive and anchovy tapenade

Basil pesto

Pickled red peppers

Smoked aubergine caviar

Starters

White Onion and Parmesan Soup

Chicken liver parfait

pear and raisin chutney, sourdough

Roasted scallops (£2 supplement)

hazelnut risotto, shaved pecorino

Squash risotto

toasted pine nuts, goat's curd, crispy sage

Kedgeree Scotch egg

smoked haddock, lemon mayonnaise

Artichoke mousse

coppa ham, croutons

Black pudding Scotch egg

pickled red peppers

Main courses

Pork belly

Asian slaw, red Thai curry, fragrant rice

Breast of Chicken

Crispy chicken skin mash, broad beans, girolles

Cod Loin

Dauphinoise, scorched broccoli, rosemary jus

Herb crusted salmon

brown shrimp, crushed Jersey royals

Courgette Flower

spring veg, wild garlic, cep macaroni cheese

Trio of Lamb (£3 supplement)

Pearl barley, kale and garlic

2 courses - £23.50/ 3 courses - £29.50

Great British Beef

18oz Chateaubriand for two **£35 per person** **32oz Wing rib for two** **£45 per person**

10oz Sirloin **£28.50** **8oz Fillet** **£36.00** **10oz Rib eye** **£27.00**

All served with beef dripping chips, tomato, mushroom, watercress and herb butter

Sauces - £3.00

Peppercorn & Cognac

Béarnaise

Port & Stilton

Side dishes - £4.00

Beef dripping chips

Blue cheese mash potato

Mixed house salad

Aged parmesan and truffle fries

Chantenay carrots

Rocket and parmesan salad

Sweet potato fries

Tender stem broccoli

Desserts

Chocolate fondant (allow 15mins)

Pineapple, coconut puree, passionfruit sorbet

Sticky toffee pudding

vanilla ice cream and toffee sauce

Treacle tart

Mascarpone cream

Selection of cheeses (£3 supplement)

Crackers, celery, chutney

Coconut rice pudding, autumn berry, nut brittle
(Vegan, gluten and dairy free)

Eton 'Tidy' (sharer for 2 people - £12.00)

meringue, lemon, blackberries, whipped cream

Affogato (£1 supplement)

espresso, ice cream and a liqueur of your choice

Ice cream/sorbet- selection available £2 per scoop

Choice of ports and matching dessert wines available

Dessert Cocktails - £7.00

Brandy Alexander - Cognac, crème de cacao and cream with grated nutmeg

Espresso Martini - Kahlua, vodka and a double shot of espresso

Friar Tuck -Frangelico, Baileys and Tia Maria shaken with cream

Salted Caramel Martini – Vanilla, Baileys, caramel and salt

Teas and coffees

Americano £2.70	Caffé Latte £2.90	Flat white £2.90	Cappuccino £2.90
Espresso £2.25	Macchiato £2.50	Speciality teas £2.50	Liqueur coffee £4.95

After dinner brandy & Cognac

Courvoisier VS	£2.70	Calvados, Chateau du Breuil	£3.50
Remy Martin VSOP	£3.60	FDC, Solera Gran Reserve, Jerez	£6.20
Remy Martin XO	£11.00	Grappa Moscato,	£3.60

Wee malts

Old Pulteney, Wick 12 year old	£4.30	Lagavulin, Islay, 16 year old	£4.60
Auchentoshan, 12 year old	£4.00	Talisker, Skye, 10 year old	£4.00
Balvenie, Double Wood, 12 year old	£4.00	Dalwhinnie, Highland, 15 year old	£4.00
Jura, Origin, 10 year old	£4.30		

Liqueurs

Drambuie £2.80	Frangelico £2.70	Amaretto £2.70	Chambord £2.70
Baileys £3.50	Tia Maria £2.70	Kahlua £2.70	Grand Marnier £2.70
Benedictine £2.70	Patron XO £4.20	Cointreau £2.70	Limoncello £3.00