

Restaurant Menu

To begin

Artisan breads with olive oil, balsamic and butter **£4.00**
Homemade dips with sea salt & olive oil croutons **£3.50 each**
Black olive and anchovy tapenade • Basil pesto
Pickled red peppers • Smoked aubergine caviar

Starters

White onion and Parmesan soup
sourdough bread

Poached scallop mousseline (£2 supplement)
crab, celeriac & horseradish

Dill cured salmon
blini, sour cream & caviar

Roasted, spiced cauliflower
coriander yoghurt, pomegranate & peanuts

Chicken liver parfait
grilled sourdough & shallot chutney

Chicory and pear salad
Crooks blue cheese & candied walnuts

Main courses

Slow roasted Pork belly
spiced pineapple, Satay & grilled broccoli

Roasted corn fed chicken breast
warm potato mousse, confit egg, truffle vinaigrette

Wild seabass
Jerusalem artichoke & pickled mushrooms

Grilled salmon
Red Thai sauce, bok choy & basmati rice

Spiced aubergine tagine
brown rice

Featherblade of beef, Bourguignon
mash potato

2 courses - £23.50/ 3 courses - £29.50

Great British Beef

18oz Chateaubriand for two **£30 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
Sweet potato fries

Aged parmesan and truffle fries
Mixed house salad
Rocket and parmesan salad

Spinach and mushroom
Tender stem broccoli
Onion rings

Desserts

Coconut rice pudding

Mango and passionfruit

Sticky toffee pudding

vanilla ice cream and toffee sauce

Lemon Posset

poached blueberries

Selection of cheese (£3 supplement)

celery, grapes, chutney

Chocolate Marquis

hazelnut praline

Bakewell tart

mascarpone cream

Vanilla Crème Brulee

shortbread

Affogato (£1 supplement)

espresso, ice cream and a liqueur

Ice cream & sorbet 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 £6.95

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