

FIXED PRICE MENU
 ONE COURSE £15 | TWO COURSE £20 | THREE COURSE £25

STARTERS

- Soup of the Day**
 Chef's homemade soup
- Smoked Duck Carpaccio**
 Rocket, parmesan shavings & capers
- Cantaloupe Melon**
 Parma ham, rocket & balsamic glaze
- Rabbit Terrine**
 Cabernet Sauvignon grape compote, toasted brioche
- Avacado, Asparagus & Mozzarella Salad (V)**
 Mixed leaves & balsamic glaze
- Garlic Mushrooms (Vegan)**
 Served on toast with a white bean & olive oil crush
- Pickled Fillet of Mackerel**
 Chicory and pine kernel cream

MAINS

- Duck Breast**
 With a black cherry sauce, broccoli & fondant potato
- Pastry Wrapped Chicken Breast**
 With spinach & tomato coulis, Heritage carrots, dauphinoise potato
- Fillet of Salmon**
 With salsa verde, crushed new potatoes & tender stem broccoli
- Lamb Shank**
 Slow roast lamb, creamed potatoes, savoy cabbage & red wine gravy
- Rump of English Lamb**
 With a red wine jus, fondant potato & green beans
- Escalope of English Veal**
 With sage butter, sautéed potatoes & green beans
- Pea & Asparagus Risotto (V)**
 With a Parmesan crisp
- Rosemary Infused Polenta (Vegan)**
 With roasted vegetables & sautéed spinach

HOMEMADE DESSERTS

- Crème Brulee**
 With homemade pistachio sable biscuit
- Poached Yorkshire Rhubarb**
 With meringue and pistachio ice-cream
- Cherry Brandy & Vanilla Cheesecake**
 with poached black cherries
- Key Lime Pie**
 With vanilla ice-cream
- Poached Pear**
 Gingerbread crumb, mascarpone & dehydrated meringue
- Trio of Cheese & Biscuits**
 Oxford blue, Cornish brie & Taw Valley Extra Mature Cheddar

OUR STEAKS, FLAMBÉS & SPECIALS ARE PRICED INDIVIDUALLY.
 ADD ANY STARTER OR DESSERT FOR £5 EACH.

STEAKS

- 10oz British Sirloin – £22
 8oz Prime Cut British Fillet – £23
- All our steaks are minimum 28 day dry aged & garnished with hand cut chips, sautéed mushrooms & a grilled tomato
- Add a sauce – £2.75**
 Green Peppercorn | Fresh Cream & Brandy | Café de Paris Butter | Blue Cheese

FLAMBÉ

- Steak Diane – £26**
 Prime British Sirloin thinly beaten, flamed at the table, with mushroom, onion and cream, a dash of Worcestershire sauce & red wine
- Scaloppine di Vitello all' "Umberto" - £26**
 Scallops of British veal flamed tableside and served with a white wine, fresh cream, garlic & lemon sauce
- Chateaubriand (for two) – £52**
 Prime fillet steak oven sealed and flamed tableside. Garnished with fresh asparagus, sautéed spinach, grilled tomatoes & mushrooms
- Porterhouse (for two) – £42**
 Double British sirloin steak oven sealed & flamed at the table. Garnished with grilled tomatoes, sautéed spinach & mushrooms

ON THE SIDE

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| Heritage Carrots Glazed With Thyme | £3 |
| Home Cut Chips | £3 |
| Garlic & Chilli Sautéed Spinach | £3 |
| Tender Stem Broccoli | £3 |

FOR AFTER

TEA & COFFEE

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| Tea | £2.8 | Coffee | £2.8 |
| Cappuccino | £2.8 | Espresso | £2.6 Double £3 |
| Caffe Latte | £2.8 | Liqueur Coffee | £6 |

BRANDY

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| Courvoisier | £4 |
| Remy Martin | £4.5 |
| Castarede VSOP | £4.5 |
| Chateau de Montifaud X.O | £5 |

PORT

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| Cockburns | £3.5 |
| Tanners Vintage Port | £4.5 |