

FIXED PRICE MENU
ONE COURSE £15 | TWO COURSE £19 | THREE COURSE £23

STARTERS

- Soup of the Day**
 Chef's homemade soup
- Beef Carpaccio**
 28 day dry cured fillet complimented with fresh rocket & parmesan shavings
- Dill Cured Salmon**
 Home cured salmon with pickled cucumber, mustard dressing & Rye bread
- Ham Hock Terrine**
 With homemade piccalilli & melba toast
- Melon**
 Fan of honeydew melon with Parma ham
- Smoked Wild Mushrooms**
 With a soft poached hen's egg
- French Goat's Cheese**
 In filo pastry with basil pesto & cherry tomatoes
- Hummus, Green Lentil & Red Pepper Dipping Pot (Vegan)**
 Topped with pumpkin seeds and served with crudités

MAINS

- Duck Breast**
 Pan roasted duck breast, fondant potato, heritage carrots & plum sauce
- Chicken Breast**
 Pan roasted chicken, dauphinoise potatoes, porcini, marsala wine & cream
- Fillet of Sea Bass**
 Served with crushed new potatoes, green beans & sauce vierge
- Lamb Shank**
 4 hour slow roast lamb, creamed potatoes, braised red cabbage & red wine gravy
- Noisettes of English Lamb**
 Served with a potato cake, charred spring onions & a port wine reduction
- Pan Fried British Veal Chop**
 With sautéed potatoes, olives & aromatic herbs
- Gnocchi (V)**
 With blue cheese, walnuts & parmesan basket
- Rosemary Infused Polenta (Vegan)**
 With roasted vegetables & sautéed spinach

HOMEMADE DESSERTS

- Crème Brulee**
 With homemade sable biscuit
- Warm Apricot Tart**
 With vanilla ice cream
- Grand Marnier & Dark Chocolate Cheesecake**
 With orange coulis
- Sticky Toffee Pudding**
 Topped with caramel sauce & vanilla ice cream
- Baked Plums**
 With a toasted waffle and mascarpone
- Trio of Cheese & Biscuits**
 Oxford blue, Cornish brie & Taw Valley Extra

OUR STEAKS, FLAMBÉS & SPECIALS ARE PRICED INDIVIDUALLY.
ADD ANY STARTER OR DESSERT FOR £4 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 – £2.50
 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 a rich mushroom, onion and cream sauce, a dash of Worcestershire & 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 garnished with dauphinoise potato & green beans
- 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 Butter | £3 |
| Home Cut Chips | £3 |
| Garlic & Chilli Sautéed Spinach | £3 |
| Charred Spring Onions | £3 |

FOR AFTER

TEA & COFFEE

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| Tea | £2.6 | Coffee | £2.6 |
| Cappuccino | £2.7 | Espresso | £2.5 |
| Caffe Latte | £2.7 | Liqueur Coffee | £5.6 |

BRANDY

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| Courvoisier | £4 |
| Remy Martin | £4.5 |
| Tesseron | £5 |
| Casarede VSOP | £4.5 |

PORT

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