

**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
- Chicken Liver Parfait**  
Red onion jam, toasted brioche
- Beetroot & Goat's Cheese Salad (V)**  
Cucumber, green beans, mixed leaves, walnuts & balsamic glaze
- Garlic Mushrooms (Vegan)**  
Served on toast with a white bean & olive oil crush
- Smoked Salmon**  
Chive cream cheese, brown bread & butter

**MAINS**

- Duck Breast**  
With green lentils, orange, broccoli & fondant potato
- Chicken Breast**  
Heritage carrots, dauphinoise potato, mushrooms, marsala wine & cream
- Fillet of Salmon**  
With red pesto, crushed new potatoes & tender stem broccoli
- Lamb Shank**  
4 hour slow roast lamb, creamed potatoes, red cabbage & red wine gravy
- Cannon of English Lamb**  
With a herb crust, fondant potato & green beans
- Pan Fried British Veal Chop**  
With sautéed potatoes, olives & aromatic herbs
- Butternut Squash Risotto (V)**  
With a pine nut & amaretti crumb
- Rosemary Infused Polenta (Vegan)**  
With roasted vegetables & sautéed spinach

**HOMEMADE DESSERTS**

- Crème Brulee**  
With homemade pistachio sable biscuit
- White Chocolate Blondie**  
With Oreo ice cream
- Dark Chocolate & Baileys Cheesecake**  
Perfect on its own!
- Triple Layered Chocolate Tart**  
With orange compote
- Baked Plums**  
Gingerbread crumb, mascarpone & dehydrated meringue
- Trio of Cheese & Biscuits**  
Oxford blue, Cornish brie & Taw Valley

**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 – £2.50**  
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 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**

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

**FOR AFTER**

**TEA & COFFEE**

Tea	£2.7	Coffee	£2.7
Cappuccino	£2.8	Espresso	£2.6   Double £3
Caffe Latte	£2.7	Liqueur Coffee	£6

**BRANDY**

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

**PORT**

Cockburns	£3.5
Tanners Vintage Port	£4.5