

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
- Honey Dew Melon & Mango**
With Malibu syrup
- Ham Hock Terrine**
Homemade Piccalilli & melba toast
- Vegetable Antipasto (Vegan)**
Grilled peppers, courgette & aubergine drizzled with olive oil
- Garlic Mushrooms (Vegan)**
Served on toast with a white bean & olive oil crush
- Tuna Nicoise Salad**
Lettuce, green beans, olives, new potatoes, hard boiled egg & seared tuna

MAINS

- Duck Breast**
Blueberry sauce, heritage carrots & dauphinoise potato
- Chicken Breast**
Sweet red peppers, tomato & dauphinoise potato
- Tuna**
Pan seared with sesame seeds & fresh spiralised salad
- Lamb Shank**
Cannellini beans, creamed potatoes & red wine gravy
- Herb Crusted Rack of Lamb**
Fondant potatoes & green beans
- Escalope of English Veal**
Sage butter, sautéed potatoes & green beans
- Sea Bass**
Homemade red pesto, new potatoes & tender stem broccoli

HOMEMADE DESSERTS

- Creme Brulee**
With homemade ginger bread biscuit
- Chocolate & Coffee Chiffon Tart**
Vanilla ice cream
- Vanilla & Strawberry Cheesecake**
Strawberry glass tuile
- Eton Mess**
Meringue, raspberry & fresh cream
- Poached Peaches**
Pistachio ice cream & Italian "chiacchiere" biscuit
- Trio of Cheese & Biscuits**
Oxford blue, Cornish brie & Taw Valley Extra Mature Cheddar

STEAKS & FLAMBÉS 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 & 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, with mushrooms, onion and cream, 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
- Chateaubriand (for two) – £52**
Fillet steak oven sealed and flamed. Garnished with fresh asparagus, sautéed spinach, grilled tomatoes & mushrooms
- Porterhouse (for two) – £42**
Double British sirloin oven sealed & flamed.
Garnished with grilled tomatoes, sautéed spinach & mushrooms

SIDES £3

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

PASTA £10

ADD ANY STARTER OR DESSERT £5 EACH

- Penne Primavera (Vegan)**
Peppers, tomatoes, courgette, peas, onions & garlic.
Add smoked salmon £2
- Tagliatelle**
With a homemade lamb ragu
- Lasagne**
Homemade beef lasagne
- Cannelloni di Crespelle**
Filled with spinach and ricotta cheese

If you have any queries regarding food allergens feel free to discuss with a member of our team.