

the restaurant

bar + grill

MENU 1 £25.00

STARTERS

vine tomato soup, roast cherry tomatoes & basil (v)

goan spiced fishcakes, tomato chutney

grilled asparagus, poached egg, hollandaise (v)

MAINS

salmon fishcakes, spinach,
lemon & dill butter sauce

crispy duck, chinese greens,
honey & sesame (n)

8oz ribeye, roast tomato, mushroom,
hand cut chips & bearnaise sauce
(a £3.00 supplement charge will apply)

mushroom risotto, cheese wafer, truffle oil (v)

*all dishes are served with new season potatoes
& green beans, shallot butter*

DESSERTS

warm chocolate fondant, salted caramel ice cream (v)

vanilla crème brulee, scottish shortbread, strawberries & basil (v)

selection of homemade ice creams (v)

all prices are in £ and inclusive of VAT. there is a discretionary 10% service charge for parties of 6 or more. (n) contains nuts or traces of nuts. due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. (v) denotes vegetarian dishes.

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MENU 2 £35.00

STARTERS

mushroom risotto, cheese wafer, truffle oil (v)

king prawn tempura, chilli & lime jam

chicken caesar, baby gem, croutons,
parmesan, bacon, anchovies

MAINS

seabass, tandoori baked, mint yoghurt
(or simply grilled)

malayan chicken, sweet potato,
coconut & lime (n)

8oz sirloin, roast tomato, mushroom,
hand cut chips & bearnaise sauce

baked mushroom, spinach & cheddar cheese pie
asparagus, chervil cream (v)

*all dishes are served with new season potatoes
& green beans, shallot butter*

DESSERTS

peanut butter cheesecake, lemon sorbet (n)

sticky toffee pudding, butterscotch sauce (v)

selection of homemade ice creams (v)

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MENU 3 £45.00

freshly baked breads, jersey butter (v)

STARTERS

smoked haddock risotto, leeks,
poached egg

baked goats cheese, fig & beetroot salad,
toasted walnut bread (v)(n)

crispy duck spring rolls, plum
& pineapple dipping sauce (n)

MAINS

tuna au poivre, fat chips, bearnaise

lamb cutlets, fondant potato
& spring vegetables

8oz fillet, roast tomato, mushroom,
hand cut chips & bearnaise sauce

baked mushroom, spinach & cheddar cheese pie
asparagus, chervil cream (v)

*all dishes are served with new season potatoes
& green beans, shallot butter*

DESSERTS

warm chocolate fondant, salted caramel ice cream (v)

lemon meringue tart, gin & tonic slush

selection of homemade ice creams (v)

cropwell bishop stilton, montgomery cheddar,
cotswold organic brie (n)

glass of dessert wine

moscato passito, araldica, italy, piedmont, 2003

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