

the restaurant

bar + grill

MENU 1 £25.00

STARTERS

french onion soup, gruyere cheese toast

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 garlic & rosemary potatoes & green
beans*

DESSERTS

warm chocolate fondant, vanilla ice cream (v)

lemon crème brulee, candied stem ginger shortbreads (v)

selection of homemade ice creams (n) (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.

the restaurant

bar + grill

MENU 2 £30.00

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 goat's cheese & sweet potato pie, winter leaves,
basil butter sauce (v)

*all dishes are served with garlic & rosemary potatoes & green
beans*

DESSERTS

peanut butter cheesecake, lemon sorbet (n)

sticky toffee pudding, butterscotch sauce (v)

selection of homemade ice creams (n) (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.

the restaurant

bar + grill

MENU 3 £35.00

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

tandoori mixed grill, lamb cutlets, beef fillet,
chicken breast (n)

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

baked goat's cheese & sweet potato pie,
winter leaves, basil butter sauce (v)

all dishes are served with garlic & rosemary potatoes & green beans

DESSERTS

warm chocolate fondant, vanilla ice cream (v)
apple & blackberry crumble, brown sugar jelly,
raisin sorbet (n)

selection of homemade ice creams (n) (v)

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

glass of dessert wine
moscato passito, araldica, italy, piedmont, 2003

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.