

## starters

<b>nisciose salad tartlet</b> with quails eggs & a tapenade dressing	6.50	<b>pan fried chicken livers</b> with plum, red onion & brioche croutons	6.75
<b>wild mushroom minestrone</b> also with celeriac, thyme, truffle oil & black pepper	5.50	<b>salmon &amp; crab cakes</b> with a mango & avocado salsa	6.95
<b>fresh &amp; smoked salmon terrine</b> pickled cucumber & horseradish cream	6.95	<b>grilled french goats cheese</b> on a pear & vanilla puree with walnut dressing	6.95
<b>baked buffalo mozzarella</b> wrapped in chargrilled aubergine, rocket & basil pesto	5.95		

## mains

<b>roast fillet of cod</b> steamed savoy & new potatoes, smoked salmon & dill sauce	13.75	<b>lamb rump</b> celeriac dauphinoise, butternut squash, rosemary jus	14.95
<b>free range chicken breast</b> with mash, fondant of leeks & a button mushroom & shallot sauce	14.00	<b>liver, onions &amp; bacon</b> with spring onion mash & red wine sauce	14.95
<b>salmon fillet</b> with a lemon & coriander potato cake, green beans, & a lime, chilli & tomato salsa	13.50	<b>aubergine &amp; cumin compote</b> red onions, bulgar wheat, ginger & flat parsley yoghurt & a tomato sauce	10.95
<b>pumpkin, parmesan &amp; sage ravioli</b> sage butter sauce	10.95	<b>papperdelle &amp; mozzarella</b> tossed in a vine tomato sauce with black olives	10.95

## from the grill

*all grill dishes are served fat chips baked in goose fat, thyme & garlic, semi dried vine tomato with oregano & sea salt & portabello mushroom & watercress*

<b>14 oz t-bone</b>	22.50	<b>whole baked black bream</b>	16.50
<b>8oz sirloin</b>	18.50	<b>brochette of tiger prawns</b>	16.00
<b>leg of lamb steak</b>	16.95	<b>chilli &amp; coriander squid</b>	14.50
<b>rump steak kebab</b>	15.50	<b>8oz fillet steak</b>	25.00
<b>halloumi cheese &amp; vegetable kebab</b>	12.50		

## fresh sauces all 2.25

green peppercorn  
aioli  
salsa

hickory smoked tomato  
hollandaise  
café de paris

## sides all 3.50

new potatoes with lemon & flat parsley  
fine green beans & shallots  
rocket & parmesan salad  
fat chips

## desserts all 5.95

**dark Belgian chocolate tart**  
with raspberry sorbet  
**caramel dessert platter**  
apple tart, crème caramel & praline ice cream  
**spiced poached pear**  
with honey & crème fraiche

**espresso cheesecake**  
with amoretto biscuits & tia maria ice cream  
**strawberry pavlova**  
served with crème chantilly  
**cheese selection**  
English & irish cheeses with celery, apple & walnut bread

## tea & coffee

please ask your server to discuss the extensive range of tea's and speciality coffee's available