

## A la carte menu

### Starters

|  |      |
|--|------|
| Beetroot salad, Colston Basset Stilton, walnuts (V)      | 6    |
| Roast cauliflower, squash, smoked almonds, sultanas (VG) | 5.50 |
| Trealy Farm, cured ham, figs, Bosworth goat's cheese     | 8    |
| Smoked haddock brandade, crispy egg                      | 7    |
| Country game terrine                                     | 7    |
| homemade brioche (QD)                                    | 7    |
| Chorizo, mascarpone risotto                              | 6    |

### Mains

|  |    |
|--|----|
| Roast vegetables couscous (VG)                 | 11 |
| Potato gnocchi, butternut squash, mushroom (V) | 11 |
| Swordfish, shaved fennel, pistachio (QD)       | 15 |
| Salmon, watercress, citrus butter              | 15 |
| Hake fillet, chorizo crust                     | 16 |

### Meats

|   |    |
|---|----|
| Beef onglet, fries, Béarnaise sauce                 | 14 |
| Daube of beef, mashed potato                        | 17 |
| Chicken supreme, lemon, thyme, new potatoes, rocket | 12 |
| Duck Confit, Puy lentils                            | 15 |

## Vegetables - All 3.50

|                                  |
|----------------------------------|
| French fries                     |
| Baked chicory, walnuts, pancetta |
| French beans                     |
| Mixed leaf salad                 |

## Christmas Set menu

Two courses 25/ Three courses 30  
Include a glass of Prosecco Cielo,  
cuvée privée 5

### Starters

Pheasant terrine, pear chutney,  
sourdough bread  
Gravadlax, cucumber gel, fennel, dill  
Squash soup, crushed chestnuts, confit  
tomato and thyme (VG)

### Mains

Chestnut and apricot stuffed turkey,  
roast sprouts, roast potatoes, cranberry sauce  
Roast seabass fillet, oyster mushrooms,  
white onion velouté, parsley  
Beef fillet, celeriac puree, roasted shallots,  
spinach, red wine jus (supplement 3)

Soft polenta, porcinis, truffle oil (VG)

### Sides

Duck fat roast potatoes 4  
Root vegetables roasted, honey, thyme (V) 3.50  
Mixed leaf salad (V) 3.50

### Desserts

Christmas pudding, brandy sauce (V)  
Spiced crème brûlée (V)  
British cheese selection with a glass of late  
bottled vintage port (supplement 6)

## Desserts

|  |    |
|--|----|
| Sorrento lemon sponge  | 7  |
| Paris - Brest  | 7  |
| Dark chocolate cake  | 5  |
| Plum crumble (VG)  | 6  |
| Vanilla, chocolate, strawberry ice cream                       | 6  |
| Stilton, Keen Cheddar, Tunworth                                | 9  |
| Include a glass of LBV Port<br>with the above cheese selection | 14 |

## Wine

Don't forget to ask for our full wine list 175ml glass /75cl bottle

### White

|  |         |
|--|---------|
| Sauvignon Blanc, Las Condes, Valle Central, 2017   | 6.25/27 |
| Pinot Grigio, Palazzo Grimani, Veneto, Italy, 2016 | 7.25/32 |
| Viognier Pays d'Oc, La Borie, France, 2015         | 8/32    |
| Riesling, Reichsrat Von Buhl, Trocken (dry), 2016  | 8/33    |
| Chablis 'Classique', Pascal Bouchard, France, 2015 | 10/42   |
| Sancerre, Domaine Hubert Brochard, France, 2016    | 10/44   |

### Red

|   |         |
|---|---------|
| Malbec, La Chamiza, Mendoza, 2016             | 7.50/33 |
| Cabernet Sauvignon, Las Condes, Chile, 2017   | 6.25/27 |
| Côtes-du-Rhone, Château de l'Estagnol,        | 7.50/31 |
| Merlot, Groote Post, South Africa, 2015       | 8/34    |
| Château de Quancard, Bordeaux Supérieur, 2014 | 9/39    |
| Pinot Noir, Maison Jaffelin, 2016             | 7.50/32 |

Lunch 12pm-2.30pm  
Dinner 5.30pm-9.15pm

We are introducing a Quick Dish menu options if you have a busy day ahead or are in a hurry. Look out for the abbreviation (QD) (V) = vegetarian / (VG) = vegan We welcome enquiries from customers who wish to know whether any meals contain particular ingredients or allergens