

A la Carte Menu

Starters & Light Dishes

Crab Thermidor with Garlic Toast £10.95

(1)(2)(7)(9)(12)

Tian of shelled Prawns & Start Bay Crab, served simply with fresh Lemon & a Lobster Mayonnaise £9.95

(1)(2)(3)(10)

Beetroot Panna Cotta with creamed Goats Cheese, roast Walnuts, Basil Oil £7.95

(7)(8)

Teriyaki Chalk Stream Trout, pickled Beetroot Spaghetti, Wasabi Mayonnaise

£8.75

(1)(2)(3)(6)(9)(10)(11)

Bang Bang Chicken with a Garlic, Sweet Chilli, Coriander & Sesame Dressing £7.75

(1)(3)(5)(6)(9)(10)(11)(12)

Homemade Soup of the Moment £6.50

(7)(9)

Fish Dishes

Sauteéd fillet of Bass served with a broth of Lemongrass, Garlic, Chilli, Ginger, Turmeric & Coriander, finished with Cream, Asian Vegetables & Rice

£23.95

(4)(7)(9)

Pan seared fillet of Chalk Stream Trout, Served with Scampi, on a bed of Spinach & finished with a Thermidor Sauce, Buttered New Potatoes £25.50

(2)(4)(7)(9)(10)(12)

Whole Grilled Dover Sole with Lemon Butter, Dauphinoise Potatoes £34.50

(4)(7)(12)

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Other Dishes

Roast Butternut Squash & Pea Orzo Pasta with Spring Onion, Sun-kissed Tomato & Parmesan, finished with Cream & White Wine **£16.50**

(1)(7)(9)(12)

Confit of Duck with a Cherry Brandy Sauce, roast Vegetables, Dauphinoise Potato **£19.50**

(7)

Filet Mignons of Beef with a Green Peppercorn Sauce, finished with Cream on Spinach with roast Parisienne Potatoes **£32.50**

(7)(9)(10)

Crumbed Cutlets of Lamb pan fried & served with Sweet Potato Purée, Rosemary, Port & Red Wine Sauce, roast Parisienne Potatoes **£25.50**

(1)(7)(9)(12)

**All dishes are served
with complimentary Bread & Butter**

(1)(3)(5)(7)(8)(11)

Side Dishes.....

Extra Bread **£2.50** (see above) Olives **£4.50**

Mixed Salad **£3.95** (9)(10)(12) Skinny Chips **£3.50** Peas **£3.00** (7)

Creamed Leeks & Bacon **£3.95** (7) French Beans **£4.50** (8)

Steamed Spinach **£4.50** (7)

Homemade Desserts all at £7.50

Honey & Lemon Panna Cotta with Bee Pollen & Lemon Syrup
(7)(8)

Little Pot of Chocolate Orange
with candied Oranges, Mascarpone
(3)(7)

Toffee Treacle Tart, Toffee Sauce, Pouring Cream
(1)(7)(8)

Lord Randall's steamed Sponge Apricot & Marmalade Pudding
with a Marmalade Sauce & Clotted Cream
(1)(3)(7)(12)

Chef's Cheeses of the Moment £10.50
with Quince Jam, Grapes & Biscuits
(1)(6)(7)(8)(9)(11)(12)

Dessert Wines & After Dinner Drinks

Campbells Rutherglen Liqueur Muscat – Australia
Liquid Christmas pudding! Spicy, raisiny and luscious. (12)
100ml glass £8.50 375ml bottle £31.50

Muscat de Minervois – France
An intense nose of grapes, pear, rose petals & citrus. (12)
100ml glass £6.50 375ml bottle £23.50

Vin Santo dell'Empolese DOC – Italy
Deep, amber colour with flavours of fig, almonds & honey. (12)
100ml glass £8.50 375ml bottle £31.50

Tosolini Espresso Coffee Liqueur – Italy
Deeply dark and delicious coffee liqueur made from traditionally toasted Arabica
coffee beans. 25ml glass £3.50 (12)

Covert Liqueur – France
Flavours of jammed figs, grilled almonds & toasted rye. It has a full round flavour with
a slight hint of bitterness. 25ml glass £3.50 (12)

Mozart Dark Chocolate Liqueur - Austria
Dark chocolate, vanilla & caramel as well as smoky & tart notes of cocoa.
Bittersweet long lasting finish. 25ml glass £3.50 (12)