

# A La Carte Menu

(Available Tuesday to Saturday Evenings)

## *Start*

Roasted Patimarron Soup, Truffle Honey **£6**

Salt & Pepper Squid, Roasted Lime, Harissa Mayo **£8**

Pressed Chicken & Leek Terrine, Truffle Mayo, Pickled Vegetables **£9**

Salt Baked & Carpaccio of Beets, Whipped Goats Curd, Watercress, Pine Nut Dressing **£8**

Pan Seared Foie Gras, Poached & Pureed Pear, Sauternes Cream **£16**

Pan Fried Scallop, Pea Puree, Quail Egg, Bacon, Butterscotch **£14**

Pan Fried Chicken Livers, Toasted Brioche **£10**

## *Main*

Baked Hake Arnold Bennett Sauce, Tender Stem Broccoli **£22**

Seared Duck Breast, Duck Bon Bon, Dauphinoise, Roasted Baby Vegetables, Raspberry Jus **£25**

Pork Tenderloin & Belly, Fondant Potato, Creamed Cabbage, Crackling, Red Wine Jus **£19**

Pan Fried Halibut, Braised Baby Gem, Sweet & Sour Fennel, Watermelon Velouté **£25**

Fillet of Beef, Pont Neuf Potatoes, Mushroom à la Crème, Peppercorn Sauce **£34**

Roasted Cauliflower Steak, Sauté Potatoes, Broccoli, Caper & Tarragon Dressing **£15**

Monkfish Wrapped in Parma Ham, Prawn Risotto, Sea Vegetables **£26**

Lamb Rack & Shepherd's Pie, Hispi Cabbage, Goats Curd Stuffed Courgette, Mint Jus **£26**

## *Sides*

Honey Baby Carrots **£4** ~ Sauted Kale **£4**

Minted New Potatoes **£4** ~ Skinny Fries **£4**

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## *Dessert*

Caramel Profiterole, Poached Pear, Pear Sorbet **£8.50**

Madagascan Dark Chocolate Fondant, Honeycomb, Raspberry Sorbet **£9**

Lemon And Blackberry Glazed Mouse, Blackberry Meringue,  
Blackberry & Lavender Sorbet **£9**

Mont Blanc, a Traditional French Dessert  
(Port Wine Coated Chastnuts, Cream & Meringue) **£8.50**

Selection of Cheese, Grapes, Celery, Pear & Apple Chutney, Quince Jam **£9.75**

Selection of Sorbets & Ice Cream 3 Scoops  
(Please ask staff for choices) **£6**