



RESTAURANT & ROOMS

## STARTERS

- ROBUST PLUM TOMATO SOUP**, drizzle of basil oil 5.75  
**CREAM SOUP OF SPRING VEGETABLES**, Crème fraiche 5.75  
**BAKED WHITBY CRAB**, Parmesan, lemon & bread crumbs 8.95  
**KING SCALLOPS & CHIROZO**, Spicy Chirozo sausage, sunblushed tomato, garlic & extra virgin olive oil 9.95  
**BAKED LOCH FYNE QUEEN SCALLOPS**, lime, garlic butter & cave aged Gruyère cheese 9.50  
**ASSIETTE OF SMOKED SALMON**, poached quails eggs, diced shallots, potato salad & caviar 8.95  
**SLICED SMOKED DUCK BREAST**, Celeriac & whole grain mustard, mixed leaves 7.50  
**THINLY SLICED ENGLISH BEEF FILLET**, Marinated in mixed herbs & fleur de sel, pine nuts & mixed salad 8.95  
**FOIE GRAS & ARMAGNAC TERRINE**, Reisling jelly & toasted babky bread 9.50  
**STEAMED SCOTTISH MUSSELS**, Red onions, White wine, cream & garlic 9.50  
**NATURALLY SMOKED HADDOCK FISH CAKES**, Lemon & tarragon cream sauce 7.95  
**PARFAIT OF FOIE GRAS & CHICKEN LIVERS**, Grenadine stewed onions & toasted babky bread 8.75  
**KING PRAWNS & SCALLOPS**, Pasta Nero, chili, lime, garlic & butter 8.95  
**WILD MUSHROOM RISOTTO**, Parmesan shavings & white truffle oil 7.95 / 13.95  
**ICED IRISH OYSTERS**, Crushed ice, lemon, Tabsaco, black pepper & red wine vinegar 6 - 9.95 12- 15.95  
**SOUFFLE OF ROQUEFORT CHEESE**, with poached pears, toasted walnuts & spinach salad 7.95  
**ROCKET & REGIANNIO PARMESAN SALAD** with aged balsamic & sun blushed tomato 7.50

## MAIN COURSE

- BAKED WHOLE CORNISH LEMON SOLE**, Chilli, garlic & lemon butter 19.95  
**PAN FRIED ORGANIC SALMON FILLET**, White wine cream sauce with tarragon and lemon 17.50  
**ROAST COD FILLET**, Lobster Mash & Red wine sauce 17.95  
**LOBSTER THERMIDOR** 1/2 - 20.95 Whole - 29.95  
**CONFIT LEG OF DUCK**, Red onion & sultana marmalade, red wine jus (chef recommends) 17.50  
**CRISPY BELLY PORK**, Mustard seed mash, wine & garlic sauce 17.95  
**GRESSINGHAM DUCK BREAST**, Truffled creamed potato, port wine & peppercorn jus 19.95  
**"THE STEAK PIE"**, Diced shin beef, root vegetables, beer & suet crust 15.95  
**BRAISED WELSH LAMB SHANK**, Leek mash, Rosemary, tomato & garlic jus 18.95  
**SLICED MONKFISH TAIL**, Lightly coated in Japanese bread crumbs, tomato, olive tapenade and olive oil 18.95  
**CRISPY LEG OF CHICHEN**, Chirozo & sunblushed tomato risotto, Red wine sauce 16.95  
**BRAISED BEEF CHEEK**, Shallots, lardons, mushrooms, red wine sauce with swede mash 17.95  
**BUTTER ROASTED CHICKEN BREAST**, Amaretto liqueur, flaked almonds & cream 16.95  
**POACHED BABY HALIBUT**, Lobster & Shellfish sauce, Vanilla oil & baked langoustine 19.95  
**MEDALLIONS OF ENGLISH BEEF FILLET**, Duo of sauces, Red wine & Peppercorn cream 19.95  
**RIBBONS OF PASTA**, Sauteed with mushrooms, garlic & sundried tomato, goats cheese & pine nuts 13.95  
**AGED HARTSHEAD BEEF, FILLET STEAK 23.50 RIB EYE STEAK 19.95**  
Hot chilli pepper sauce / Wild mushroom & dijon cream / Four peppercorn & brandy  
Red wine & grapes / Glazed with Stilton & Port wine sauce £2.50 extra  
"Rossini sauce", sliced foie gras & madeira cream £5.00 extra / French snails, garlic & lescure butter £2.50 extra

### ALL MAIN COURSES ARE SERVED WITH NEW POTATOES AND MIXED VEGETALBES

- ROCKET & PARMESAN SALAD 3.50 SAUTEED POTATOES, ROSEMARY & GARLIC 2.50 VINE TOMATO & BASIL SALAD 3.50  
CREAMED MASH POTATOES 2.50 STEAMED SPINACH & GARLIC CREAM 3.50

All our dishes are prepared and cooked freshly to order so all meats and fish can be cooked to your liking and served simply garnished, Please make any food allergies Known when you order  
Please do not order if you are in a hurry, many thanks