

Creation Bar and Restaurant

Starters

White bean soup with rosemary oil (V)	£5.50
Pan fried Scottish diver scallops on sautéed spinach with garlic and herb butter	£9.50
Caramelised onion tart with smoked trout and horseradish cream	£8.00
Wild mushrooms and pearl barley risotto with Irish Regato cheese (V)	£7.00
Cumbrian cured ham with leek coleslaw and pickled beetroot	£7.50
Prawn and avocado cocktail	£8.00

Mains

Slow (6 hour) braised shank of Kent salt marsh lamb with creamed potatoes, roasted parsnips and carrots	£15.00
Classic fish pie with organic salmon, cod, smoked haddock and white wine sauce topped with creamy mashed potato	£13.50
Pan fried Grimsby cod with cockles in a light beer broth, served with new potatoes and spinach	£15.00
Pan seared calves liver with red wine sauce, baby onions, mashed potatoes and crispy bacon	£13.50
Aylesbury duck breast glazed with honey, ginger, coriander and roast butternut squash with scallion crushed potatoes	£13.50
Tomato, basil and goats cheese tart with rocket salad and new potatoes (V)	£11.00

From the grill

Rib eye steak (aged for 28 days) from Dillon's farm in Ireland served with grilled vine tomatoes, chips and béarnaise sauce	£15.00
Flattened black peppered corn-fed chicken breast with mashed potatoes	£12.00
10oz rib of rare breed Yorkshire pork with savoy cabbage, mashed potatoes and grain mustard sauce	£12.00
8oz 100% home made prime beef burger with Blackstick Lancashire cheese, pickled gherkins and chips	£9.50
Scottish organic salmon with rocket salad and walnut oil, sautéed new potatoes with chives	£13.00
Whole plaice with herb butter, sautéed new potatoes and green beans	£15.00

Puddings

Baked thin apple tart and toffee sauce (Please allow 20 minutes)	£5.50
Plum and almond tart with ginger and honey ice cream	£5.50
Soft centred chocolate sponge with cherries in liqueur	£5.50
Soft poached pear with lightly salted ice cream and a crispy biscuit	£5.50
Brown bread ice cream	£5.50
British Cheese Selection	£7.00
Selection of teas and coffees	£3.50

Side orders

Creamed savoy cabbage	£3.50	Wilted spinach with butter and nutmeg	£3.50
Honey roasted root vegetables	£3.50	White curly endive and lamb's lettuce	£3.50
Rich creamy mash	£3.50	Homemade potato chips	£3.50
New potatoes	£3.50		

All prices are inclusive of 17.5% VAT. An optional service charge of 12.5% will be added to your bill.

Chefs specials from the market

Starters

Butternut squash and ginger soup (V) £5.50

Eggs Benedict – London cured smoked salmon and poached egg on a toasted muffin topped with hollandaise sauce £8.00

Mains

Corn fed chicken breast cooked in a morel and tarragon sauce with braised leeks and mash £12.00

Wild mushrooms in a pastry case with baby onion, tarragon sauce and a rocket and walnut salad (V) £11.00

Matching food and wine menu

Pan fried Scottish scallops on sautéed spinach with garlic and herbs butter; served with a glass of Leasingham Bin 7 Riesling, Australia, 2005-06

Aylesbury duck breast glazed with honey, ginger and coriander served with roast butternut squash and scallion crushed potatoes; enjoy it with a glass of Berri Estates Shiraz, South Eastern Australia, 2005

Soft poached pear, lightly salted ice cream crispy biscuit; savour it with a glass of Chateau La Gironie, Monbazillac, 2004-05

Two courses at £29.50

or all three at £34.00

Including tea or coffee

Set menu

Starters

White bean soup with rosemary oil (V)

Caramelised onion tart with smoked trout and horseradish cream

Cumbrian cured ham with leek coleslaw and pickled beetroot

Mains

10oz rib of rare breed pork with savoy cabbage, mashed potatoes and grain mustard sauce

Pan fried Grimsby cod with cockles in a light beer broth served with new potatoes and spinach

Slow braised shank of Kent salt marsh lamb with creamed potatoes, roasted parsnips and carrots

Tomato, basil and goat cheese tart with rocket salad and new potatoes (V)

Puddings

Soft poached pear with lightly salted ice cream and a crispy biscuit

Plum and almond tart with ginger and honey ice cream

Brown bread ice cream

Selection of teas and coffees

Two courses at £19.50

or all three at £25.00

Including tea or coffee