

Restaurant Menu – 2 pages

Starters

Roast tomato soup and pesto (v)	£6.00
Duck liver and foie gras terrine with fig chutney and toasted brioche	£7.75
Poached egg and baby spinach on toasted muffin with hollandaise sauce	£6.75
Pan fried Scottish scallops with sautéed broad beans, peas and lettuce, garlic and herb butter	£9.50
Smoked haddock fish cake in a light batter with lemon mayonnaise	£7.75
Avocado, organic salmon tartare and pickled cucumber in dill cream	£8.00
Watermelon, plum tomato salad, feta cheese, olives and roasted pistachios with balsamic dressing (v)	£6.50

Mains

Baked salt marsh loin of lamb wrapped in puff pastry with mushrooms and tarragon	£17.00
Seared calves liver with creamed broccoli puree, red wine sauce and new potatoes	£13.50
Pan roasted marinated corn fed chicken breast in baby vegetable and herb broth	£13.50
Pan seared Welsh sea bass, salad of green beans, Jersey new potatoes, olives and onions, salsa dressing and soft poached quail eggs	£16.00
Seared pollock fillet, herb crust and potato mash with onion, caper and anchovy dressing	£13.50
Tartlet filled with spinach, young vegetable and morel sauce, watercress salad (v)	£11.00
Pappardelle pasta tossed in pesto sauce with Rocket, vine tomatoes and grilled vegetables (v)	£9.50

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	£16.00
Lamb steak, sautéed new potatoes with onion, roast tomato and mint sauce	£13.75
10oz rib of rare breed Yorkshire pork with Savoy cabbage, mashed potatoes and grain mustard sauce	£12.75
8oz home made prime beef burger, farm house cheddar cheese, pickled gherkins and chips	£10.00
Scottish organic sea trout with grilled fennel sorrel sauce	£15.00

Puddings

Baked thin apple tart and toffee sauce (Please allow 20 minutes)	£5.50
White chocolate truffle	£5.50
Eton Mess with meringue, cream & berries	£5.50
Panna cotta with Yorkshire rhubarb	£5.50
Brown bread ice cream	£5.50
British cheese selection	£7.00
Kidderton Ash Blackstick Blue Cooleeney Mull of Kintyre cheddar Served with grapes, celery & Carr's water biscuits	
Tea and coffee selection	£3.50

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

Side orders

White curly endive and lamb's lettuce	£3.50
Green beans and shallots	£3.50
Homemade potato chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Matching food and wine menu

Avocado, organic salmon tartare and pickled cucumber in dill cream served with a glass of Berri Estates Unoaked Chardonnay from South Eastern Australia, 2007

Baked salt marsh loin of lamb wrapped in puff pastry with mushrooms and tarragon, served with a glass of Errazuriz Cabernet Sauvignon from Chile, 2006

Panna cotta with Yorkshire rhubarb, Enjoy it with a glass of glass of Château La Gironie, Monbazillac, 2005

2 courses – £31.00

3 courses – £35.00

Including tea or coffee

Set Menu

Starters

Poached egg and baby spinach on toasted muffin with hollandaise sauce

Duck liver and foie gras terrine with fig chutney and toasted brioche

Smoked haddock fish cake in light batter with lemon mayonnaise

Mains

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

Pan seared Welsh sea bass, green beans salad, jersey new potatoes, olives and onions, salsa dressing and soft poached quail eggs

Pan roasted marinated chicken breast in baby vegetable and herb broth

Tartlet filled with spinach, young vegetables and morel sauce, watercress salad (v)

Puddings

Eton Mess with meringue, cream and berries

Panna cotta with Yorkshire rhubarb

Brown bread ice cream

Tea and coffee selection

2 courses – £19.50

3 courses – £25.00

Including tea or coffee