

- 1727 -

A LA CARTE MENU

. Starters .

PEA AND MINT VELOUTÉ £6

crème fraîche, snipped chives (v,g)

PRESSED CHICKEN AND HAM BALLOTINE £7

pickled vegetables, piccalilli gel, warm brioche

WOOD PIGEON SALAD £8

raspberries, raspberry jam, pine kernels

MACKEREL PÂTÉ £7

citrus gel, soft boiled quails egg, leek ragu

SCALLOPS £9

steamed cockles, pickled samphire, sea rosemary, lemon emulsion

ASPARAGUS £7

poached asparagus spears, poached free range egg, hollandaise sauce, pea shoots (v)

. Main course .

FILLET OF BEEF £26

fondant potato, sautéed spinach, glazed baby vegetables, red wine reduction (g)

RACK OF LAMB £20

herb crusted rack of lamb, mutton bon bon, glazed vegetables, pommes anna, redcurrant and rosemary jus

FILLET OF PORK £17

pork and apple croquette, buttered savoy cabbage, parmentier potatoes, cider jus

SUPREME OF CHICKEN £17

chicken ballotine, chervil mousse, chicken infused fondant, tenderstem broccoli, wild mushroom sauce (g)

TUNA STEAK £19

bok choy, sautéed potatoes, salsa verde (g)

SALMON FILLET £18

pan roasted, petit pois à la française, pickled salsify (g)

. Desserts .

ETON MESS £5.95

vanilla cream, meringue, fresh fruit (g)

CINNAMON AND SULTANA APPLE PIE £6

fresh cream and vanilla ice cream

CHERRY AND PISTACHIO TART £6

vanilla ice cream

CHOCOLATE BREAD AND BUTTER PUDDING £6

vanilla custard

SELECTION OF ICE CREAM OR SORBET

3 scoops £5.95 1 scoop £1.95

CHEESE BOARD £9

a selection of English and continental cheeses with celery, grapes, homemade chutney and biscuits (v)

Please note, whilst we do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that all dishes are completely allergen free

Please make allergies known when placing your order