



# 1727

RESTAURANT  
&  
GRILL

## TO START



Fig 5.

Crispy Whitebait £6  
sauce tartare, fresh lemon  
(1-10-12-13-14)

Beetroot and Goat's Cheese Salad £6  
pine nuts, toasted sourdough bread  
(1-5-11-12-14)

Seared Scallops £9  
cauliflower purée, black pudding, bacon lardons  
(1-4-11)

Moules Marinière £7  
mussels, white wine garlic cream, garlic bread  
(1-4-11-12)

Salt and Pepper Squid £7  
lemon mayonnaise  
(1-4-10-12-14)

Game Terrine £7  
red onion chutney, sourdough bread  
(1-11-12-14)

Garlic Mushrooms £6  
garlic, capers, lemon thyme butter  
(1-11-12)

Soup of the Day £6  
garlic croutons  
(1-8-11)

Beef Carpaccio £8  
rocket, parmesan dressing  
(1-11-12-14)

Calf's Liver £7.50  
bacon, onions, red wine sauce  
(1-8-10-11-12-14)

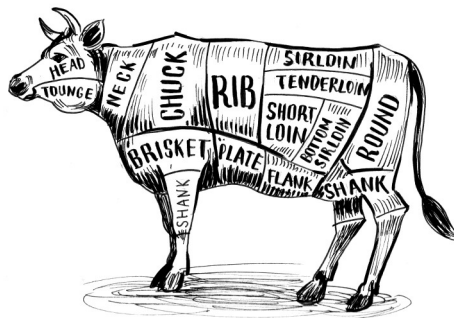
## MAINS

Roasted Whole Mackerel £16  
 sautéed potatoes, sweet  
 pepper salsa, anchovies, olives  
 (13)

Grilled 1/2 Chicken £16  
 thyme and rosemary marinade,  
 rosemary and garlic sautéed  
 potatoes

Braised Shoulder of Lamb £17  
 sweet redcurrant reduction  
 (8,12)

Belly of Pork £16  
 black pudding, apple cider sauce  
 (1,8,10,11,12)



Fillet  
 lean and tender  
 with a delicate  
 flavour  
 (1,11)

200g £22  
 300g £28  
 400g £35

Rib Eye  
 delicate marble  
 throughout for super,  
 full body flavour  
 (1,11)

300g £25  
 400g £31  
 500g £35

Sirloin  
 tender yet succulent  
 with a strip of  
 juicy crackling  
 (1,11)

300g £20  
 400g £25  
 500g £29

Rump  
 the leanest cut with  
 a pure distinctive  
 flavour  
 (1,11)

200g £15  
 300g £20  
 400g £22

T-Bone  
 from the short loin  
 two different steaks attached to the bone  
 tenderloin and long strip  
 (1,11)

£55

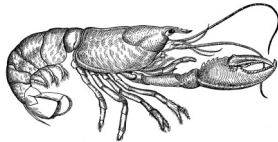
## SIDES



£3.00 each

- Creamed potato (11)
- Fondant potato (11)
- Fries (1)
- Double cooked chips (1)
- Broccoli florets (11)
- Green beans (11)
- Petit pois à la française (11)
- Baby carrots (11)
- Sautéed mushrooms (11)
- Mixed salad (12-14)

## TOPPINGS



- King prawns (7-11) £6
- Seared scallops (4-11) £6
- Onion rings (1-12) £2
- Truffle butter (11) £3
- Scorched fois gras £5

## SAUCES



£2.50 each

- Béarnaise (10-11-12)
- Blue cheese (11)
- Chimichurri
- Jack Daniels (8-12)
- Peppercorn (8-11-12-14)

Some of your food may contain nuts, seeds or other allergens  
If you require further information, please contact a member of our restaurant team

## DESSERTS



Brioche Bread and Butter Pudding, calvodos custard £6  
(1-10-11-12)

Apple and Sultana Pie, ice cream £6  
(1-10-11)

Cherry and Almond Tart, ice cream £6  
(1-5-10-11)

White Chocolate and Raspberry Crème Brûlée, shortbread biscuits £6  
(1-10-11)

Chocolate and Orange Soufflé, vanilla ice cream £6  
(1-10-11)

Selection of Continental Cheese and Biscuits £8  
. Snowdonia black bomber . brie . Shropshire blue .  
. goats cheese pearls .  
(1-8-11-12)

Selection of Ice Creams	1 scoop	£2
. vanilla . chocolate .	2 scoops	£4
. honeycomb . strawberry .	3 scoops	£5

(5-10-11)

Selection of Sorbets	1 scoop	£2
. lemon	2 scoops	£4
. raspberry	3 scoops	£5
. Mango		



## COFFEES

Americano	£3.00
Cappuccino	£3.50
Espresso	£3.00
Latte	£3.50

## SPECIALITY COFFEES

Scottish	£6
French	£6
Irish	£6
Italian	£6
Affogato Speciale	£6.50

## ALLERGENS



- 1 . GLUTEN / WHEAT
- 2 . PEANUTS
- 3 . SOYA
- 4 . MOLLUSCS
- 5 . NUTS
- 6 . SEASAME
- 7 . CRUSTACEANS
- 8 . CELERY
- 9 . LUPIN
- 10 . EGGS
- 11 . LACTOSE
- 12 . SULPHITES
- 13 . FISH
- 14 . MUSTARD

## STEAK WEIGHTS

- 1 . 200 g = 7.05 oz
- 2 . 300 g = 10.58 oz
- 3 . 400 g = 14.10 oz
- 4 . 450 g = 15.87 oz
- 5 . 500 g = 17.63 oz
- 6 . 1 kg = 35.27 oz