



A' la Carte menu

Starters

Sautéed wild mushroom on Brioche £9.95 (V)

Drizzled with Olive oil and aged balsamic vinegar

Contains: Gluten, Egg, Milk

Tian of smoked chicken £10.50

Served with mango, fresh coriander and pine seed pesto

Contains: Nuts

Salmon gravlax £11.50

Home cured salmon served with rye bread and dill mustard sauce

Contains: Fish, Mustard

Trio of smoked fish £12.95

Mackerel, haddock and halibut

Contains: Fish

Bouillabaisse £10.95

Served With garlic toast and rouille sauce

Contains: Fish, Shellfish, Mustard, Dairy, Celery, Gluten, Sulphites

Soup of the day £8.95

Please check with the staff for today's speciality

Items marked (V) are suitable for vegetarians. Some of our dishes may contain traces of nuts and seeds.

Please speak to a member of staff about specific menu ingredients and/or allergens.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT as applicable.



Mains

Grilled lobster £39.95

Served with fresh pasta and mussels veloute
Contains: Molluscs, Celery, Dairy, Mustard, Sulphites

Grilled Dover sole £35.50

With braised leeks, baby carrots, parsley potato and lemon butter sauce
Contains: Fish, Dairy

Roasted pave of salmon £25.50

Served with seafood Brandade, samphire, baby carrots and white wine sauce
Contains: Fish, Celery, Dairy, Sulphites

Angus beef fillet £42.50

Served With truffle mash, baby vegetables and red wine jus
Contains: Mustard, Sulphites, Gluten, Celery

Slow roast rack of lamb £31.95

Served with dauphinoise potatoes, honey glazed carrot, green beans and rosemary jus
Contains: Dairy, Sulphites, Gluten, Celery, Mustard

Pan fried chicken breast £24.95

Stuffed with mozzarella, wrapped in Parma ham and served with herb roast new potatoes, spiced okra and Sundried tomato sauce
Contains: Dairy, Mustard

Vegetarian, Risotto & Pasta

Wild mushroom & black truffle tortolloni £23.50

With four cheese sauce
Contains: Gluten, Dairy

Eggplant Parmigiana £22.50

Served with tomato and basil sauce
Contains: Celery

Globe

Risotto of wild mushrooms £16.50

With thyme and rocket salad

Contains: Dairy

Marinated tofu £17.95

In Thai green curry sauce with shitake mushroom, pock choy and served with steamed rice

Contains: Soya, Sesame seeds

Side Dishes £5.00 each

Sautéed potatoes

Contains: Dairy

Garlic mashed potatoes

Contains: Dairy

Creamy spinach

Contains: Dairy

Sautéed beans

Market vegetables

Contains: Dairy

House green salad

Hand cut chips

Desserts

Hot Chocolate fondant £8.95

With Bourbon vanilla ice cream and hazelnut praline

Contains: Cereal containing Gluten, Milk, Egg, Nuts

Crème fraiche Panna cotta £7.95

Served with Orange blossom honey parfait, blueberry compote and Sablé Breton

Contains: Milk, Cereals containing Gluten, Egg

Macha Crème Brulee £7.95

Served with Raspberry sorbet on a coconut tuile

Contains: Milk, Cereal containing Gluten, Egg



Flourless chocolate and mocha cake £7.95

With Cornish clotted cream ice cream and honey comb

Contains: Milk, Egg

Calamansi lime cheese cake £7.95

Topped with mango jelly, Star anise scented roasted Pineapple and pistachio macaroon

Contains: Cereal containing Gluten, Milk, Nuts

Selection of assorted cheese platter £10.50

With red onion chutney and crackers

Contains: Gluten, Nuts, Dairy

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