

TO START

Consommé of caramelised onion, beef stock & red wine, Tortellini of Epoisses cheese	£5.25
Parfait of Foie Gras & Chicken Livers with onion chutney & crostini	£6.45
Steamed Baby squid with aromatic chicken & Shitake mushroom scented juices	£6.25
Galia Melon & Mango with ginger & pink peppercorn syrup	£4.95
Wok - fried Irish Mussels with shallot, garlic, lemongrass coriander & coconut	£5.95
Buckwheat Noodles with Thai wild Asparagus, fried Tofu and soy roasted seeds	£5.25
Pan - fried Breast of Pigeon with chicory, radicchio, shallot and anchovy salsa	£5.75
Ravioli of Goats Cheese with sweet pepper sauce, basil oil	£6.95

TO THE BEST OF OUR KNOWLEDGE THE
INGREDIENTS WE USE DO NOT CONTAIN GM PRODUCTS

SOME ITEMS MAY CONTAIN TRACES
OF NUTS

TO FOLLOW

Steamed Skate with gingered soy & green onion
refreshment £15.95

Roast Fillet of Monkfish with Chorizo, white bean &
tomato ragout, green herb sauce £16.95

Honey & Five Peppercorn roast Greshingham Duck
with caramelised peach, cassia bark scented jus £16.95

Fillet of Aberdeen Angus Beef with celeriac puree,
roast garlic, shallots & red wine reduction £18.95

Chargrilled Cutlets of Lamb with spicy roast sweet
potato, green chilli & mint salsa £16.95

Grilled marinated Quail with Moroccan roast vegetables,
watercress and its own juices £14.95

Chinese style grilled Belly of Pork with bok choy, Enoki
mushrooms and black ear fungus £13.95

Cannelloni of fresh Wild Mushrooms, Ricotta & spinach
with tomato jam & Pecorino cheese £14.95

FROM THE CHAR GRILL

FILLET STEAK £17.95

HOUSE AGED RUMP £14.95

DESSERTS

Honey & spice roast Pineapple with coconut
& Malibu Parfait and Pineapple wafers

Flourless Chocolate & Pistachio Cake
with Chocolate sorbet and Orange ice-cream

Fresh Fig puff pastry Tartlets with
Muscatel ice-cream and Muscatel caramel

Brooklyn baked Vanilla Bean Cheesecake
with brandied black Cherry sorbet

Market fresh Pacific Fruits macerated in a fragrant
Vanilla syrup with pink Guava sorbet

A selection of home churned Ice-creams
and Sorbets

Burnt Honey

Lemon & Ricotta

Muscatel

Orange

Roast Almond & Amaretto

Vanilla Bean

Brandied Black Cherry

Chocolate

Mango

Passionfruit

Pink Guava

All Desserts £4.95

A selection of Cheeses £ 5.25

Celtic Promise ~ Welsh cows milk cheese, 8 weeks matured
with a cider washed rind

Vacherin Mont D'or ~ Seasonal hay fed cows milk cheese from
the Alps

Golden Cross Goats Cheese ~ unpasturised soft goats milk cheese from
East Sussex

Epoisses ~ soft cows milk cheese from the Bourgogne Region

Dunsyre Blue ~ Mould ripened unpasturised Cows milk cheese

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Freshly made Espresso, Cappuccino or Cafetiere Coffee
and Homemade Petit Fours

or

Twining's selection of Tea and Homemade Petit Fours
£ 2.75 per person