

<i>Caramelised foie gras and green apple, raisin and tokaji sauce</i>	<i>£8.50</i>
<i>Smoked salmon parcel filled with fresh crab, tomato and saffron dressing</i>	<i>£7.95</i>
<i>Sauté of king prawns on lime and coriander risotto, parsley coulis</i>	<i>£8.50</i>
<i>Caesar salad with marinated anchovy fillets</i>	<i>£6.50</i>
<i>Sliced cured Spanish ham and melon with rocket leaves and balsamic vinegar</i>	<i>£7.25</i>
<i>Warm cep and morel mushrooms finished with cream in a toasted bread stick</i>	<i>£6.95</i>

Roast fillet of beef on potato roesti, wild mushrooms and shallot marmalade, port wine jus £22.00

Pan fried breast of guinea fowl, creamed cabbage and bacon, pistachio ravioli and butternut squash purée £18.00

Roast loin of English lamb, fondant potato and garlic, watercress and spinach £19.50

Grilled Dover sole, removed from the bone, melted butter, parsley and spring onions £22.50

Pan fried fillet of brill and salmon on braised fennel and peppers, caperberry juices £19.50

Steamed fillet of seabass, homemade noodles with pak choi and ginger, soy reduction £18.25

- * *Hot cardamom and orange soufflé, vanilla bean ice cream* £8.00
- Chocolate "mousse"* £7.50
- Warm poached pear in red wine, brown bread ice cream* £6.95
- Iced nougat and raspberry parfait* £6.50
- Selection of home made sorbets and ice creams* £5.50
- Selected cheeses from our cheese menu with celery, grapes, apricots and biscuits* £7.25
- * *As this dessert is prepared and cooked to order, a short wait is necessary*

Dessert wine by the glass (125ml)

*Pacherenc du Vic Bilh 1996
"Château d'Aydie"
£4.50*

*Muscat de Beaumes de Venise '98 Paul Jaboulet
"vin doux naturel" very supple with confit fruit flavour
£4.25*

*Tokaji Aszu 1988
Bitter sweet golden wine made by adding 3 hods of
shrivelled grape juice to the wine
£5.00*

Tea or Cafetière Coffee £2.50 *Cappuccino* £2.25 *Espresso* £2.00