

## LUNCH MENU

CANNELLINI BEAN SOUP WITH ROASTED ROSEMARY	4.00	
GRILLED MEDITERRANEAN VEGETABLE TERRINE WITH MOZZARELLA & BALSAMIC DRESSING	5.00	
EGG NOODLES WITH SUN-DRIED TOMATO, PINE-NUTS & RADDICHIO	5.00	9.00
BUTTERNUT SQUASH & SMOKED HADDOCK RISOTTO	5.50	9.00
CAESAR SALAD WITH SANDRIDGE BACON & CROUTONS	5.50	9.00
CRISPY DUCK PANCAKES WITH PARSNIPS & PLUM DRESSING	5.50	9.00
COD & SALMON FISHCAKES WITH TARTARE SAUCE	5.75	9.25
RED ONION BRUCETTA WITH GOATS CHEESE & TOMATO VINAIGRETTE	5.75	
ENGLISH CHEESES WITH AN APPLE & FIG CHUTNEY	6.00	
CORN-FED CHICKEN WITH TARRAGON MUSHROOM & CABERNET SAUVIGNON SAUCE		11.95
ROASTED MONKFISH WITH CONFIT PEPPER & SHELLFISH BOUILLABAISE SAUCE		12.50
PAN-FRIED LEMON SOLE WITH MONTPELLIER BUTTER & LEMON		12.75
RIB-EYE STEAK WITH GARLIC PUREE, CONFIT SHALLOT & RED WINE SAUCE		12.75
<b><u>EXTRAS</u></b>		
SEASONAL LEAF SALAD	2.25	
TOMATO & BASIL SALAD	2.25	
SAUTE NEW POTATOES WITH ROSEMARY	2.25	
<hr/>		
WARM CHERRY CLAFOUTIS WITH KIRSCH	5.25	
VANILLA & CAPPUCINO CRÈME BRULEE	4.75	
POACHED PEAR IN SPICED WINE WITH CINNAMON ICE-CREAM	4.75	
CHOCOLATE MOUSSE TRIO WITH ALMOND MERINGUE	5.25	

The Restaurant is non-smoking, you are free to smoke in the bar areas.  
Some of our dishes may contain nuts.

**SET LUNCH**

PEA VELOUTE & PORK KNUCKLE

BLACK PUDDING SALAD WITH APPLE & CIDER DRESSING

GRILLED ARTICHOKE SALAD WITH PICKLED WALNUT

---

BLACK BREAM WITH BOULANGERE POTATO & CHIVE SAUCE

NAVARIN OF LAMB WITH SEASONAL BABY VEGETABLES

PAN-FRIED SALMON WITH SAFFRON MASH & MARINIERE SAUCE

RED ONION & PARMESAN TART WITH ROCKET SALAD

---

PEARL BARLEY CREAM WITH MUSCOVADO

STRAWBERRY PARFAIT WITH REDBERRY COULIS

GINGER SPONGE PUDDING WITH VANILLA ICE-CREAM

TWO COURSES - 9.50

THREE COURSES - 11.50

---

**COFFEE**

ESPRESSO, CAPPUCCINO, CAFETIERE

1.75

**TEA**

EARL GREY, ENGLISH BREAKFAST,  
DARJEELING, ANJOL Ceylon  
SELECTION OF INFUSION AND FRUIT TEAS

1.50

**SUNDAY LUNCH MENU**

**WILD MUSHROOM RISOTTO WITH SHAVED PARMESAN &  
TRUFFLE OIL**

**COD & SAFFRON FISHCAKE WITH A TOMATO & CORIANDER  
RELISH**

**CHORIZO & ROASTED ARTICHOKE SALAD WITH A LEMON &  
BALSAMIC DRESSING**

---

**ROAST RIB OF BEEF WITH YORKSHIRE PUDDING**

**ROAST LOIN OF PORK WITH APPLE & SAGE SAUCE**

**BAKED SALMON FILLET WITH A BLACK OLIVE CRUST, CONFIT  
TOMATO AND FENNEL NAGE**

**RED ONION TARTINE WITH GOATS CHEESE AND ROCKET SALAD**

---

**WARM APPLE CRUMBLE WITH CARAMEL &  
PECAN NUT ICE CREAM**

**CHOCOLATE MARQUISE WITH PISTACHIO ICE CREAM  
& AMARETTO CREAM**

**WARM PLUM CLAFOUTIS WITH KIRSCH**

**ENGLISH CHEESE WITH FIG & APPLE CHUTNEY (1.00 Supplement)**

**TWO COURSES - 10.95**

**THREE COURSES - 13.25**

**COFFEE - 1.75**

---

The Restaurant is non-smoking, you are free to smoke in the bar areas.  
Some of our dishes may contain nuts.

## DINNER MENU

WILD MUSHROOM VELOUTE WITH QUAIL EGG	4.50	
GRILLED MEDITERRANEAN VEGETABLE TERRINE WITH MOZZARELLA & BALSAMIC DRESSING	5.00	
BUTTERNUT SQUASH & SMOKED HADDOCK RISOTTO	5.50	9.00
CRISPY DUCK PANCAKES WITH PARSNIPS & PLUM DRESSING	5.50	
CAESAR SALAD WITH SANDRIDGE BACON & CROUTONS	5.50	
CHARGRILLED SQUID WITH CHILLIES & ROCKET SALAD	5.75	
<hr/>		
COD & SALMON FISHCAKES WITH BUTTERED SPINACH & PARSLEY SAUCE		10.25
PAN-FRIED LEMON SOLE WITH MONTPELLIER BUTTER & LEMON		12.75
ROASTED MONKFISH WITH CONFIT PEPPERS & SHELLFISH BOUILLABAISE SAUCE		12.50
CORN-FED CHICKEN BREAST WITH TARRAGON MUSHROOM & CABERNET SAUVIGNON SAUCE		11.95
EGG NOODLES WITH SUN-DRIED TOMATO, PINE-NUTS & RADDICCHIO		9.00
FILLET OF BEEF WITH GARLIC PUREE, CONFIT SHALLOT & RED WINE SAUCE		15.95
<hr/>		

The Restaurant is non-smoking, you are free to smoke in the bar areas.  
Some of our dishes may contain nuts.

## SPECIALS

MARINATED DUCK WITH DANDILLION AND HAZELNUT DRESSING 4.75

~~SEA FOOD CASSOULET~~ 6.25

DOVER SOLE & SMOKED SALMON TERRINE WITH TOMATO VINAIGRETTE 4.75

---

LAMB SHANK WITH HARICOT BEANS WITH A BLACK OLIVE JUS 11.00

RIB-EYE STEAK WITH HORSERADISH RISOTTO AND MADEIRA SAUCE 11.50

BLACK BREAM WITH BOULANGERE POTATOES WITH CAVIAR BEURRE BLANC 12.95

---

TUILLE BASKET OF VANILLA, PISTACHIO AND CHOCOLATE ICE-CREAM 4.75

LIME & GINGER BRULEE 4.75

HOT CHOCOLATE PUDDING WITH PISTACHIO ICE-CREAM 4.75  
(please allow 12 minutes)

---

The Restaurant is non-smoking, you are free to smoke in the bar areas.  
Some of our dishes may contain nuts.