



Starters

Warm goat cheese & potato terrine, basil oil, beetroot salad	£6.50
Pan-fried scallops & confit belly pork on sweet potato mash	£8.75
Classic French onion soup with gruyere crouté	£4.90
Smoked salmon pillow filled with trout mousse	£7.95
Assorted melon in citrus & champagne jelly	£6.25
Sautéed wood pigeon on pastry with spinach & mushroom	£7.95
Pressed foie gras with leek & apple, warm brioche	£11.50
Tian of avocado & Cromer crab	£7.50

Dessert

Nougat glaze with raspberries	£5.25
Chocolate fondant & white chocolate ice cream	£5.95
Saffron poached pear, vanilla & rose cream	£5.25
Crème brulee	£4.95
Victoria plum oats crumble	£5.25
Sticky toffee pudding	£5.25
British cheeses with chutney	£5.95

Main Course

400g Chateaubriand, hand cut chips, au poirve sauce & grill garnish (serves 2)	£35.00
Poached turbot with mussel & clam Provencal	£17.95
Honey roast duck breast & confit of leg, creamed potato	£16.25
Fillets of red mullet, ratatouille & sauce tapenade	£16.50
Braised lamb "epaulette" savoury cabbage & mash	£15.50
Tranche of cod "Viennoise"	£15.50
Corn-fed chicken baked with pancetta & baby onions	£14.50
Herb coated sea bass, sauce vierge	£14.95
Beef fillet with house butter, creamed spinach & fondant potato	£18.50
Pumpkin ravioli	£8.95

Fairtrade Coffees

American	£1.95
Latte	£2.25
Cappuccino	£2.25
Baileys Latte	£2.25
Espresso	£1.50
Irish	£4.95
French	£4.95
Calypso	£4.95

Liquors 35ml

Tullamore Dew	£2.75
Talisker 12 year old	£3.95
Oban 16 year old	£4.40
Ameretto	£2.75
Remy Martin V.S.O.P	£4.60
Hennessey XO	£12.00
Baileys	£3.00
Grand Marnier	£2.75