



HORSE & TRUMPET

Sample A la Carte Dinner Menu

(Tue-Sat 7pm - 9.30pm)

Starters

Foie Gras & Ham Hock Pressé

fig, brioche, port reduction

£9.75

Ballotine of Quail

confit chicken, carrot & cider jelly,
goat's cheese powder

£8.75

Puff Pastry Pillow

summer vegetables, pea mousse

£7.50 (V)

Crab Salad

avocado cream

salt & pepper wafers

£8.75

Scallops

fennel panna cotta, basil

£11.25

Main courses

Lamb Chump

spiced cous cous, aubergine salad,
fresh peas

£21.95

Breast of Gressingham Duck

confit potato, spiced kumquat

£18.75

Hake

potato noodles, bouillabaisse sauce,
rouille

£18.25

Fresh Girolles & Pasta

asparagus, poached duck egg

£16.25 (V)

"Breaded" Halibut

samphire, red pepper,
rhubarb dressing

£17.95

Dessert

White Chocolate Parfait

warm berry compote, filo crisps

£6.75

Valrhona Chocolate Mousse

morello cherries
iced double cream

£6.75

Strawberry & Caramel Panna Cotta

balsamic vanilla ice cream,
orange biscotti

£6.75

Lemon curd

barley ice cream, basil meringue,
raspberry syrup

£6.75

Cheese

Assiette of Artisan Cheeses

£8

enquire for latest menu

Sample Lunch

(Tue-Sat 12pm-1.45pm)

2 courses - £16.00

3 courses - £20.00

Starters

Chilled Vichysoisse

leek fondue, quails' eggs

Chicken Liver Parfait

passion fruit, brioche

Slow Cooked Salmon

horseradish ice cream,
potato salad

Mains

Seared Tuna

white beans, chicory,
citrus curry dressing

Breast of Veal

pickled lemon mash,
courgettes & pine nuts

Girolle Risotto

asparagus,
parmesan sorbet

Desserts

Lemon Curd

barley ice cream, basil meringue
raspberry syrup

Valrhona Chocolate Mousse

morello cherries,
iced double cream

Colston Bassett

pear chutney

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Sample Sunday Lunch

(12pm - 2.30pm)
2 courses - £17.00
3 courses - £23.00

Confit Chicken Ravioli

soft lettuce, pear

Roast Tomato Velouté

parmesan, basil

Mains

Roast Organic Sirloin

horseradish hollandaise
yorkshire pudding, red wine jus

Pan Fried Cod

beetroot,
morteau sausage,
artichoke cream

Desserts

Valrhona Chocolate Tart

passion fruit

Iced Coconut Mousse

pineapple, lime, hazelnut

Assiette of Artisan Cheeses

with their garnish

Coffee & Petit Fours

£2.50

enquire for latest menu

TASTING MENU

Available dinner Tuesday - Saturday

The tasting menu must be taken by the whole table

Listings in *italics* are the wines matched to each course.

The selection costs £22.95

Cucumber Mousse

melon granita

Parmesan Creme Caramel

parmesan air

veuve clicquot vintage reserve 1998

Cornish Crab

fennel biscuit, avocado cream
trimbach gewurtztraminer,
alsace 2004

Foie Gras & Ham hock Presse

fig, brioche, port reduction
solera reserva old east india sherry

Yoghurt & Lemon Noodles

peas shoots, herb bouillon,
avruga caviar

Breast of Gressingham duck

confit potato, spiced kumquat
vina salceda crianza, rioja 2003

or

Hake

potato noodles, bouillabaisse sauce,
rouille

trentham estate chardonnay,
new south wales 2005

"Rhubarb & Custard"

Valrhona Chocolate Mousse

morello cherries,
iced double cream
maury vin doux naturelle 2004

Colston Bassett

pear chutney
taylor's lbv port 1999

£45

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