

# January/February Menu 2025

## *While you are waiting*

Olives £3.50 Bread Port Sourdough with Olive Oil Dip £4.50 Hummus with Sourdough  
£5.00

## Starters

French Onions Soup with Cheese Crostini and Sourdough. (v)*	£8.50
Twice Baked Emmental Cheese Soufflé Topped with Camembert. (v)*	£9.00
Smoked Salmon & Spinach Tartlet, Prawn & Lobster Sauce	£9.50
Mixed Mushroom Arancini, Parmesan Shaving and Truffle Oil Salad. (v)	£9.00
Pate en Croûte, Cornichons, Dressed Salad and Toast.	£8.50

## Mains

Roasted Chicken Breast, Dauphinoise, Carrot Vichy, Peas, Madeira Sauce. *	£20.00
Beef Bourguignon, Mash Potato, Vegetable Medley. *(£3 supplement)	£25.00
Pork Tenderloin, Fondant Potato, Savoy Cabbage, Camembert Sauce. *	£22.00
Cod Fillet Rolled in Parma Ham, Puy lentils Ragout, Buttered Broccoli, Red Wine Jus. *	£22.00
Sea Bream Fillet, Lemon Crushed Potatoes, Fennel, Vermouth Sauce. *	£21.00
Grilled Halloumi, Wild Mushroom Risotto, Spinach, Truffle Oil, Parsnips Crisps (v)	£20.00

## Desserts (V)

Dark Chocolate Fondant, Cocoa Sauce, Gingerbread Ice Cream. *	£9.50
Traditional Vanilla Crème Brulée, Shortbread & Orange Marmalade Ice Cream. *	£8.50
Caramelised Baked Apple on a Sablé Breton, Custard & Salted Caramel Ice-Cream.	£9.00
Almond Daquoise & Hazelnut Iced Parfait, Poached Pear, Grapefruit & Sesame Syrup*	£9.00
Roasted Ile of Wight Blue in Filo Pastry Poached Pear, Chutney and Walnut Salad.	£9.00
Selection of Ice Creams and Sorbets "Maison"	£8.50

## *Why not a little treat with your dessert ?*

Glass of Beaume de Venise Muscat, Bernardins ( France ) 100ml	£9.40
Glass of Port Grahams LBV 50ml	£5.50

## *Bon Appetit!*

*Please note a discretionary 12.5% service charge will be added to your bill in  
Lunch and Diner.*

*Please speak to our waiting staff for any allergen concerns*