



À LA CARTE SAMPLE MENU

SNACKS

Noccellara de Belice Olives	4.00
Homemade hummus with flatbreads	5.50
Smoked haddock Welsh rarebit	8.00

TO SHARE OR NOT TO SHARE

Scotched quail's egg with brown sauce	5.00 / 9.00
Salt cod croquettes with saffron and garlic aioli	5.00
Potted ham hock with parsley butter and toasted sourdough	6.00
Sticky sesame chicken wings	6.50
Salt and pepper squid with tomato and chilli salsa	9.00

STARTERS AND SALADS

Jerusalem artichoke soup with crispy mushroom and sourdough croutons	7.50
Heritage carrot salad with goat's curd, pine nuts and orange dressing	8.50
Cornish crab salad with grapefruit and avocado ice cream	11.50
Olive oil-poached salmon with watercress, potato salad and keta caviar	11.00
Chicken liver parfait with mango purée and gingerbread	9.50

MAIN COURSES

Beer-battered haddock with crushed peas, 'pea' tartare and triple-cooked chips	15.00
Aged Angus burger with dill pickles, gem lettuce, brioche roll, Monterey Jack cheese and triple-cooked chips	15.00
Wild mushroom risotto with truffle mascarpone and parmesan shavings	15.00
Poached and roasted chicken with sweet corn, bacon, chard and chestnut mushrooms	20.00
Monkfish with lentils, cauliflower, spinach and curried cream	22.00
Roasted duck breast with salted turnips, confit potato and carrots	22.50
Roast sirloin of beef with charred onion, artichokes, leeks and truffled potato	24.50
Whole Dover sole with smoked mussels, samphire and beurre blanc	22.00
8oz rib-eye steak with chunky chips, mushroom ketchup and rocket salad	24.50

SIDE ORDERS

Triple-cooked chips	3.50
Purple sprouting broccoli with ginger, sesame and soy	4.50
Mixed leaf green salad	4.50
Rocket and Parmesan salad	5.50
Green beans	4.00

DESSERTS

Poached pineapple upside down cake
with clotted cream ice cream 9.00

Serve suggestion: Tokaji aszu puttonyos 2009 6.00

Coconut mousse 9.00
with poached cherries, 'Bounty bar' and sour cherry sorbet

Serve suggestion: Vidal Ice wine, Peller 2013 10.00

Dark chocolate delice 9.00
with salted caramel and pistachio ice cream

Serve suggestion: The Noble Wrinkled Riesling, D'Arenberg 6.00

"Affogato" 5.00
Espresso shot over homemade vanilla ice cream

British cheeses 9.00
Golden Cross, Cornish brie, Cropwell Bishop stilton

Serve suggestion: Quinta Do Crasto, Vintage Port 2010 8.00

WITH YOUR TEA / COFFEE

Seasonal truffles 3.00

Seasonal macaron 3.00

Seasonal pâté de fruit 3.00

Can't decide? Why not have one of each 3.00

AFTER DINNER COCKTAILS

White Cow 9.00
Black Cow vodka, white chocolate liqueur and Creme de Cacao

Espresso Martini 9.00
Espresso, Galliano ristretto, Chase Potato vodka and maple syrup

Negroni 9.00
Chase GB gin, Campari and sweet vermouth

Pisco Sour 9.00
Pisco, lime juice and egg white