

MENU PRIX FIXE

TILL 6PM

TWO COURSES

£22

THREE COURSES

£28

STARTERS

LA CULLEN SKINK ECOSSAISE (nut free)

Smoked haddock, Potato & leek soup served with crusty bread (NF) - Perfectly paired with Chenin Blanc/South Africa

BURRATA

Heritage tomatoes, black olive pesto, basil, aged balsamic - Perfectly paired with Chenin Blanc/South Africa

FONDUE D'AUBERGINE (nut free)

Baked aubergine, tahini, coriander, parsley, tortilla crisp (NF) - Perfectly paired with Chenin Blanc/South Africa

SAFFRON MOULES MARINIÈRE & FRITES (nut free)

White wine, shallots, cream, saffron, parsley with fries - Perfectly paired with Sauvignon Blanc/New Zealand

SOUFFLE (nut free)

Smoked haddock, Pear carpaccio, sweet corn cheese sauce - Perfectly paired with Sauvignon Blanc/New Zealand

TERRINE PÂTÉ EN CROÛTE

Pork, duck foie-gras, pistachio, quail egg, apple, sourdough - Perfectly paired with Malbec

ESCARGOT DE BOURGOGNE (Nut free)

Snails sauteed in garlic butter with spinach and courgetti. Served on garlic crouton Perfectly paired with Sauvignon Blanc

MAINS

COQ AU VIN (nut free)

Chicken, red wine, parsnips, potato fondant, bacon, mushroom, baby onion (NF) - Perfectly paired with Merlot/France

CANARD À L'ORANGE (nut free)

Seared Gressingham duck breast, Potato dauphinoise, grand mariniere orange sauce - Perfectly paired with Pinot Noir

KOULIBIAC DE SAUMON (nut free)

Fillet of Scottish salmon, spinach, confit red onion, broad bean & Champagne velouté - Perfectly paired with Viognier

STEAK AU GRILL 6OZ

Aberdeen Dry-aged Sirloin steak with grill tomato. Mushroom, hand cut chips, garlic butter or peppercorn sauce

(V) LINGUINI PASTA MARINARA (vegan available)

White wine, parsley, parmesan cheese shavings, fresh red chillis with roasted cherry tomato and basil sauce

GIN & TONIC

PLYMOUTH: FEVER-TREE ELDERFLOWER TONIC	£9
BEEFEATER: MEDITERRANEAN TONIC & GRAPEFRUIT	£9
RAMSBURY: FEVER-TREE INDIAN TONIC, GREEN APPLE	£9
BOMBAY BRAMBLE: FEVER-TREE LEMON TONIC	£9
COTSWOLD GIN: FOLKINGTON TONIC, LIME & GRAPEFRUIT	£9

BEERS, CIDERS & SOFT DRINKS

BEER (BOTTLES)

LAGER – 1664 French beer	£5.5
INDIAN - COBRA (600ML)	£8
CRAFT - PERONI GRAN RESERVA (500ML)	£8
IPA - DEUCHARS (500ML)	£7
ALE - LONDON PRIDE (500ML)	£7
CIDER - SOUTHWEST ORCHARDS (500ML)	£7
0% - PERONI 0% (330ML)	£3.90

SOFT DRINKS

DIET COKE OR COKE ZERO	£2.90
COCA-COLA OR LEMONADE	£2.90
APPLETISER - PINEAPPLE JUICE	£2.90
ORANGE JUICE - CRANBERRY JUICE	£2.90

MIXERS

FOLKINGTON TONIC OR SODA	£2
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WATER

SPARKLING / STILL WATER	£4
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TAPATIO TEQUILA

BLANCO £6

CALVADOS

Drouin, LA BLANCHE £8

ARMAGNAC

GRAND ASSEMBLAGE 8 YO £6

WHISKEY 50ML

Single Malt Scotch

BUSHMILLS 10Yr Old £5
 GLENMORANHIE SIGNET £7
 COTSWOLDS SINGLE £8

WHISKY 50ML

Blended Scotch

MONKEY SHOULDER £5
 BERRY BROS SHERRY CASK £5
 WRITER TEARS £7
 NIKKA FROM THE BARREL £7

COGNAC 50ML

COURVOISIER VS £5
 MARTELL COGNAC £6
 HENNESSY VS £7
 A.E.Dor COGNAC CO VSOP £7

GIN 50ML

1831 PINK £5
 TANQUERAY £5
 PENRHOS RHUBARB GIN £6
 BOATYARD £6

VODKA 50ML

FINLANDIA £5
 GREY GOOSE £5
 BOATYARD VODKA £6
 BELUGA VODKA £6

RUM 50ML

BACARDI CARTA BLANCA £5
 BACARDI COCONUT £5
 DIPLOMATICO PLANAS £6
 HAVANA CLUB ESPECIAL £6

A LA CARTE

STARTERS

LA CULLEN SKINK ECOSSAISE

Potato, leek and haddock soup served with crusty bread (NF) - Perfectly paired with Chenin Blanc/South Africa £9.5

FONDUE D'AUBERGINE

Roasted eggplant hash, tahini, coriander, parsley, tortilla crisp (NF) - Perfectly paired with Chenin Blanc/South Africa £9.5

BURRATA

Heritage tomatoes, black olive pesto, basil, aged balsamic - Perfectly paired with Chenin Blanc £9.5

SAFFRON MOULES MARINIÈRE & FRITES (Nut free)

White wine, cream, saffron, parsley, grilled crusty bread. Perfectly paired with Sauvignon Blanc/New Zealand £9.5

ESCARGOT FRICASSEE (Nut free)

Snails sauteed in garlic butter with spinach and courgetti. Served on garlic crouton Perfectly paired with Sauvignon Blanc £9.5

THON À LA NICOISE (Nut free)

Grill Tuna steak, gem lettuce, egg, beans, potatoes, olives dressing Perfectly paired Sauvignon Blanc £9.5

SOUFFLE

Smoked haddock, Pear carpaccio, sweetcorn cheddar cheese sauce - Perfectly paired with Sauvignon Blanc/New Zealand £9.5

TERRINE PÂTÉ EN CROÛTE

Pork, Duck, brandy, red onion marmalade, quail egg - Perfectly paired with Sauvignon Blanc/New Zealand £9.5

PARFAIT SAUMON & PROSECCO

Smooth pate of Smoked salmon, shrimps & prosecco with Marie Rose, Waldorf salad - Perfectly paired with Alvarinho £9.5

TIAN DE CRAB & AVOCADO

Hand-picked crab with tempura prawn, red pepper, boiled quail egg, -Perfectly paired with Chenin Blanc/South Africa £9.5

KING SCALLOPS À LA'MEUNIÈRE (Nut free)

Seared king scallops with braised pork belly, curried cauliflower puree - Perfectly paired with Picpoul de Pinet/France £16

VEGAN STARTER

FONDUE D'AUBERGINE

Roasted eggplant hash, tahini, coriander, parsley, tortilla crisp - Perfectly paired with Chenin Blanc/South Africa £9.5

MAINS

KOULIBIAC SAUMON

Puff pastry crusted Fillet of Scottish salmon stuffed with spinach, egg, rice and crepe. served with beurre Blanc sauce £19.5

LINGUINE CREVETTE GEANTES

Jumbo prawns sauteed with Linguine paste and tomato marinara sauce & red chill, - Perfectly paired with Sauvignon Blanc £22

STONE BASS GRATIN

potato scales, Asparagus, Savoy cabbage, pesto fondant and Champagne Sauce-Perfectly paired with Chenin Blanc/South Africa £29

MONKFISH CURRY

curry leaves, sweet potato and coconut curry with basmati rice wrapped in banana leaf -Perfectly paired with Chenin Blanc £27

CHEF'S SPECIALS

DOVER SOLE MARINIÈRE (350gm) black olives, creamy mash potato, spinach and caper butter £49

SCOTTISH WHOLE LOBSTER THERMIDOR (450gm) French fries, mushroom, and watercress £49

Meat

COQ AU VIN

Guinea fowl Supreme Braised in red wine with bacon, mushroom, baby onion and parsnip - Perfectly paired with Merlot/France £22

CANARD À L'ORANGE

Seared Gressingham duck breast, Potato dauphinoise with grand marinere orange sauce - Perfectly paired with Pinot Noir £22

VENAISON

Seared Fillet of venison, baked beetroot, potato fondant and haunch mince pie with red wine jus. Perfectly paired with Malbec £24

AGNEAU

Roast rump of Lamb with Dijon mustard crust, Potato gratin, moussaka and rosemary jus - Perfectly paired with Côte's du Rhône £24

STEAK DIANE FLAMBE

Aberdeen Dry aged beef fillet with sauteed potatoes, wild mushroom fricassee, flambe wine red jus -Perfectly paired with Merlot £33

BEEF FILLET 6 OZ £33 RIBEYE STEAK 8OZ £29 SIRLOIN STEAK 8 OZ £29

All steaks come with triple cooked chips, grill garnish & garlic butter or peppercorn sauce or café de Parise butter

VEGAN MAINS

MARINARA LINGUINI Roast plum tomatoes, red chili, white wine and basil sauce £14

SIDES

MAC & CHEESE GRATIN £4. GARLIC SPINACH £5. HAND CUT POTATO CHIPS £5

