

TASTING MENU

SEVEN COURSES
MENU FOR THE WHOLE TABLE £65PP
WITH WINE PAIRING £95PP

CHEFS SELECTION OF CANAPES WITH GLASS OF PROSECCO

LOBSTER & SHELLFISH

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

FOIEGRAS BONBON

Apricot puree, Brioch crouton. Perfectly paired with Sauvignon Blanc

MONKFISH TIKKA

with prawn cigar and curry sauce on banana leaf. Perfectly paired with Sauvignon Blanc

FILLET OF LAMB CANNON

Fillet lamb, potato dauphinoise, wild mushroom, wine red jus -Perfectly paired with Merlot

SORBET

Lemon sorbet with house prosecco

TRIO OF CHOCOLATE

Fondant, mousse, sorbet

PETIT FOURS with coffee

STEAK & WINE

Choose Any steak with half bottle of house wine.

Choose a side dish and steak sauce.

£49 per person

COCTAILS

French 75 Gin, champagne, lemon juice £9	Old British Gin, champagne, elderflower £9	Spring punch Vodka, crème de abricot, champagne £9
Blue margarita Tequila, blue curacao, agave syrup, lemon juice £9	Bloody Mary Absolute, celery, tomato juice £9	Negroni Gin, Campari, red vermouth, orange slice. £9
White Russian Vodka, coffee liqueur, double cream. £9	Cosmopolitan Vodka, cranberry juice, orange liqueur £9	The Mojito Cranberry juice, mint, lime, soda £6

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,	

BEERS, CIDERS & SOFT DRINKS

BEER (BOTTLES)

LAGER - 1664	£5.5
INDIAN - COBRA (600ML)	£8
CRAFT - PERONI GRAN RESERVA premium	£8
IPA - DEUCHARS (500ML)	£7
ALE - LONDON PRIDE (500ML)	£7
CIDER - SOUTHWEST ORCHARDS (500ML)	£7
0% - PERONI 0% (330ML)	£4

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

GIN 50ML

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

Mixer's £2

TAPATIO TEQUILA	
BLANCO	£6

VODKA 50ML

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

CALVADOS	
Drouin, LA BLANCHE	£8

RUM 50ML

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

WATER sparkling or still £4.5

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

SIGNATURE SET MENU

Every day from 12:30pm till 10pm. Two course £29. Three course £35.

With Wine Pairing: £9 | 175ml a glass of House wine with each course.

STARTERS

CULLEN SKINK SOUP (NF)

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

VEGETABLE DUMPLINGS (NF)

Served With mustard, Sesame and Tomato chutney- Perfectly paired with Sauvignon Blanc/New Zealand

SAFFRON MOULES MARINIÈRE (NF)

Curry powder, White wine, cream, parsley, served with crusty bread. Perfectly paired Pear Tree Chenin Blanc

TERRINE PÂTÉ EN CROÛTE

Pork, Duck, brandy, red onion marmalade, grilled sourdough - Perfectly paired with Parlez - vous? 'Pinot Noir' France

SCALLOP COQUILLES ST JAQUES (GF)

Creamy mushrooms, king scallops and jumbo prawn's gratin on the shall - Perfectly paired with Sauvignon Blanc/NZealand

SEARED JUMBO PRAWNS (NF)

Crab cake, mongo salsa with soya and sesame dressing - Perfectly paired with Pear Tree Chenin Blanc -S Africa

GRILLED SARDINES

Stuffed with anchovies, pinuts & bread crumb and served fennel, orange. Perfectly paired with Bello Tramonto Pinot Grigio

CRISPY CALAMARI (NF)

Grilled Leek, aubergine with hot garlic, soya & ginger sauce - Perfectly paired with Molino Del Sol Airen

ESCRGOT (NF)

Garlic butter Sauteed snails with spinach and courgetti - Perfectly paired with Tradicao Alvarinho -Portugal

chefs' specials of the week

SEARED YELLOW FIN TUNA

Soya, Miso, Sesame, Wasabi & Yuzu dressing, crispy potato, avocado and mango chili salsa

ARNOLD BENNETT SOUFFLE (NF)

Pear carpaccio, smoked haddock with aged cheddar cheese sauce - Perfectly paired with Sauvignon Blanc

MAINS

VEGAN

BBQ Cauliflower steak (DF) (V)

Aubergine, Pomegranate, chickpea, spinach, leek, tomato, tahini, & sauce mushroom

If you have any allergens, please speak to your server before your food order.

Vegan (VG). Veg(V). Dairy free (DF). Nut free (NF). Gluten free (GF).

FISH & SHELLFISH

SALMON KOULIBIAC (NF)

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

KING PRAWNS LINGUINE (NF)

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

BAKED SEA BASS (NF) (GF)

Cherry tomato & basil fricassee, potato fondant, spinach, garlic butter - Perfectly paired with Calmel & Joseph Picpoul - France

MEAT

CORDON BLUE (NF)

chicken Fillet wrapped in Smoked ham, Emmental. Served with potato fondant & tomato marinara sauce. Perfectly paired with merlot

LAMB SHANK (NF) (GF)

Braised lamb shank, baby onion, bacon, mushrooms, carrot, Potato gratin, rosemary jus - Perfectly paired Cuvée Rousson Syrah (Shiraz)

PORK (NF)

Slow braised Pork belly, grain mustard potato gnocchi, pack choi, parsnip and red wine jus -Perfectly paired with Merlot

CHICKEN TIKKA MASALA

fillet marinade in tandoori spices, served with rice and creamy tomato almond gravy. Perfectly paired with Malbec

VENISON (NF)

Seared Fillet of venison, potato dauphinoise, carrot, parsnip and haunch mince pie with berries jus. Perfectly paired with Malbec

CANARD À L'ORANGE (NF)

Seared Fillet of Gressingham duck, baked beetroot, potato fondant with red wine jus. Perfectly paired with Merlot

FROM THE GRILL

SIRLION (8oz) (NF)

Grill tomato, mushroom, parmesan cheese French fries, mix leaves and peppercorn sauce or garlic butter sauce or café de Paris butter

RIBEYE (8oz) (NF)

Grill tomato, mushroom, parmesan cheese French fries, mix leaves and peppercorn sauce or garlic butter sauce or café de Paris butter

FILLET (6oz) (NF)

Grill tomato, mushroom, parmesan cheese French fries, mix leaves and peppercorn sauce or garlic butter sauce or café de Paris butter

LAMB (6oz) (NF)

Grill tomato, mushroom, parmesan cheese French fries, mix leaves and peppercorn sauce or garlic butter sauce or café de Paris butter

MIX GRILL (NF)

Comes with Lamb rump, fillet, sirloin, sausage, king prawn, grill tomato & mushroom, fries & peppercorn sauce

Sides

Baked potato with cheddar gratin £4.5

Triple cooked potato chips £4.5

Sauteed kale & spinach £4.5

BBQ Cauliflower £4.5

