



Du Jour Menu

Fish Soup, Rouille, Gruyere,
Croutons

Pork Rillettes, Gherkins,
Caper Berries, Rocket

Kipper Pate, Mixed Leaves,
Melba Toast

Beetroot, Shallot, Basil,
Grilled Goats' Cheese, Sherry
Dressing

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Onglet Steak, Grill Garnish,  
French Fries

Fillet of Seabass, Sautéed  
Potatoes, Spinach, Beurre  
Maltaise

Risotto of Peppered Leek  
and Goats' Cheese

Sea Bream, Chargrilled  
Courgettes, Black Olives,  
Chilli, Pine Nuts, Basil Cream

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Mango Cheesecake, Coconut
Sorbet

Crème Brûlée, Passion
Fruit Sorbet

Banana Parfait, Glazed
Bananas, Lime Chantilly

Selection of Cheeses
"Garnished"

2 COURSES 30.00

3 COURSES 35.00

Starters

Smoked Salmon, Lemon Cream, Capers, Rocket 14.00

Tagliatelle of Scallops, Tomato and Basil Cream 19.50

Bresaola, Marinated Artichokes, Rocket, Sherry Vinaigrette 16.75

Chilled Mediterranean Vegetables, Buffalo Mozzarella,

Basil Oil and Rocket 14.95

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche 15.50

Salmon Rilette, Pickled Cucumber, Oriental Dressing 15.00

Mains

Halibut, Olive Oil Mash, Thai Asparagus, Dill Hollandaise 31.50

Stone Bass, Spinach, New Season Wild Garlic, Broad Beans,

Marinated Artichokes, Herb Butter Sauce 29.50

Confit Leg of Duck, Celeriac, Curly Kale, Cepes, Thyme Jus 29.50

Pan-Fried John Dory, Braised Leeks,

Petit Pois à la Française 29.50

Corn Fed Chicken Breast, Dauphinoise Potatoes, Foie Gras,

Caramelised Endive, Truffle Jus 31.50

Caramelised Cauliflower Risotto, Golden Raisins,

Favourites

Avocado, Prawns

'Marie Rose' 16.50

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Grilled Sirloin of Beef

"Garnished", Big Chips 30.00

Herb Battered Haddock,  
Chips, Broken Peas, Tartare

Sauce 21.50

## Sides

4.50

Mixed Leaves

Butter Chantenay Carrots

Spinach

French Beans,  
Lemon Butter, Almonds

Fries

Big Chips

Mash

Thyme Sautéed  
New Potatoes

Rocket, Parmesan,  
Balsamic