



Bread and Olives

Oysters - ½ dozen 11.00, Dozen 20.00

White onion soup with crispy onion rings and sage 6.00

Pan fried scallops with red pepper coulis and a sesame and honey tuille 9.00

Seared pigeon breast with wild mushroom and Jerusalem artichoke ragout 7.50

Pear and blue cheese tart with pear compote and braised chicory 7.00

Roast hake fillet with brandade, spinach and salsa verde 15.50

Pan fried sea bass fillet with gremolata mash, spinach and anchovy vinaigrette 17.00

Roast rack of lamb with beetroot gratin, braised shallots and peppercorn jus 17.50

Fillet of beef with celeriac puree, dauphinoise potatoes, spinach and Madeira jus 26.00

Marinated grilled vegetables with basil and mozzarella 12.50

Chocolate fondant with raspberry sorbet 6.50

Baileys and chocolate cheesecake 6.50

Apple and rhubarb crumble with honey ice cream 6.50

Poached pear with garibaldi biscuit and pistachio mousse 6.50

Selection of cheeses 8.00

Petit fours and coffee