

## Sample Menu

### Starters

Assiette beetroot served with lime soufflé & vodka jelly	£5.95
Crab Brulee with avocado puree	£7.10
Scallop tortellini, lemon consommé, pernod jelly & pan seared langoustine	£8.50
Asparagus terrine with sorrel salad, tarragon puree	£6.50
Lamb consommé with Jerusalem artichokes, girolles, lamb sweet breads & truffle infused potatoes	£6.95

### Main course

Veal with liquorice puree & jelly with vanilla mash	£18.00
Wild duck breast with blood orange & honey	£17.50
John dory fillets served with seafood lasagne & lobster bisque	£16.50
Bobotie with yellow rice & sweet potato	£13.95
Fresh linguine with Spring baby vegetables & butter sauce (v)	£10.50

### Meat

Cote de boeuf with watercress & homemade chunky chips (two to share)	£43.00
Ribeye steak 10 oz watercress & homemade chunky chips	£18.50
South African sirloin 10 oz watercress & homemade chunky chips	£17.95

### Desserts

Vanilla Panacotta with pomegranate jelly quince soup served with caramelised quiche & almonds with a vanilla sable biscuit	£6.50
White chocolate tapioca with hazelnut	£5.50
Rhubarb soufflé & cardamon custard	£5.50
Malva pudding & Vanilla Ice Cream	£5.50
Selection of Hand Made Italian Gelato (ask for this weeks selection)	£4.85
Cheese Platter	£7.30