

# A LA CARTE MENU

## Aperitif

Gardet Brut Tradition (125ml) **£8.00**

Club Bloody Mary: Grey Goose vodka, Club Virgin Mary mix, horseradish & celery **£8.95**

## Starters

Tempura courgette flowers, Monte Enebro, blossom honey and truffle (V) **£7.00**

Asparagus, pea and mint soup (GF) (V) **£8.00**

Rabbit rillette with pickled apricots, frisse and fine herb salad (GF) (DF) **£8.50**

Beetroot cured salmon, grain mustard sauce gribiche, capers and cornichons (GF) **£8.50**

Chicken liver and foie gras parfait, grape chutney, brioche **£8.00**

Smoked mackerel, apple remoulade, fine herb salad **£9.00**

## Mains

Beetroot tortellini, rocket pesto, ricotta (V) **£14.00**

Globe artichoke heart, garden peas, mint hollandaise (V) **£14.00**

Roast lamb rump with Israeli cous cous, toasted almonds, dried fruits and rosemary jus (GF) **£19.00**

Sea trout, tenderstem broccoli, almonds (GF) **£18.00**

Pork loin, pig cheek fritter, carrot and anise (GF) **£17.50**

Whole lemon sole, samphire, golden raisins, brown butter jus, Jersey Royals (GF) **£21.00**

## Plat du jour

ALL PRICED AT **£14.00**

MONDAY

Salmon supreme, new potatoes and hollandaise sauce (GF)

TUESDAY

Chicken breast, dauphinoise potatoes, green beans (GF)

WEDNESDAY

Calf's liver and bacon, creamy mash and spinach (GF)

THURSDAY

Sirloin steak Dianne with grilled tomato and mushrooms and chunky chips (GF)

FRIDAY

Beer battered fish and chips, proper mushy peas and gherkin

## Side orders

ALL PRICED AT **£4.00**

Spring Club salad | Baby rainbow carrots, fennel and cumin | Jersey Royals, sorrel and mint | Spring greens, lemon dressing

Vegetarian - (V)   Gluten Free - (GF)   Contains Nuts - (CN)

\* Can be modified

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## Desserts

Chocolate mousse with amaretto and vanilla mascarpone (V) (GF) £9.00

Gooseberry fool (V) (GF) £7.00

Strawberry cheesecake with vanilla ice cream (V) £8.00

Hazelnut tart, white chocolate ice cream (V) (GF) £7.50

British cheese of the week with quince, crackers and beetroot jam £8.50

Selection of ice creams and sorbets (V) £6.50

## Dessert wine & Port

Monbazillac Château de Fonmourgues, 2009 France (50ml) £6.00

*A vibrant and refreshing dessert wine showing sweet notes of caramel and stone fruits*

Quinta da Silveira 10 year Tawny, Vintage (50ml) £9.00

*A great vintage from this classic house*

## Fairtrade coffee and herbal speciality teas

Americano £2.80

Latte £2.95

Espresso £2.00

Double Espresso £3.00

Cafetière for one £3.50

Cafetière for two £5.50

## Teas

Earl Grey £2.40

English breakfast £2.40

Selection of herbal teas £2.40

## Allergens

*Please advise your server of any special dietary requirements, including intolerances and allergies, our staff will be able to inform you of specific allergens we know to be present in each of our dishes.*

*Where possible, our trained staff will advise on alternative dishes.*

*However, all of our dishes are produced in kitchens that contain allergens. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.*