

Tuesday 31<sup>st</sup> January

**WINTER MENU £20.00/£25.00 (2/3 courses)**

Spinach Soup with a Poached Egg and Parmesan • Scallops with Sea Kale and Lemon Beurre Blanc  
Cold Roast Pork, Apple and Rocket Salad

Spit Roasted Aubergines with Feta Cheese, Garlic and Parsley • Steamed Hake with Fennel Purée and Black Olives  
Ballotine of Chicken with Cep Mousse and Purple Sprouting Broccoli

Cheese from the Trolley • Chocolate Tart with Crème Fraîche • Steamed Orange Marmalade Pudding with Custard

**THE WINTER WARMER £14.50** with a glass of Montepulciano d'Abruzzo:

Steak and Kidney Pie, Broccoli and New Potatoes

HORS D'OEUVRES £5.00 EACH

Aubergine 'Imam Bayildi' • Beetroot and Boquerones • Fennel & Felino Salami with Agro Dolce Onions • Kipper Pâté and a Soft Boiled Egg  
Parmesan Custard with Anchovy Toast • Rabbit Rillettes with Pickled Endive • Salsify Fritters • Salmon Teriyaki

OYSTERS

Carlingford Rocks 11.00 • Maldon Rocks 11.50 • Fines De Claires 12.50 • Kumamotos 13.50 • Natives (No.2) 18.50

Selection (Three of Each) 32.50

FIRST COURSES

Raw Tuna with Ginger Dressing 8.50  
Smoked Eel and Bacon Salad 13.50  
Pike Boudin with Rocket and Lemon Beurre Blanc 9.50

Fish Soup with Croutons and Rouille 8.50  
Crab Linguini 13.50  
Dressed Crab 13.50

Sea Kale with Poached Eggs and Hollandaise 12.50  
Rigatoni with Cabbage, Pancetta and Chicken Livers 9.50  
Parma Ham with Pickled Damsons 12.00

FISH

Thai Green Curry with Prawns and Ling 16.50

Fried Cod, Pea Purée and Tartare Sauce 16.50

Grilled:

Sardines 8.50 • Sea Bass 23.50  
Halibut 24.50

*Served Plain or with Salsa Verde, Tartare Sauce, Citrus Dressing or Hollandaise*

MEAT

Jugged Hare with Celeriac Mash 13.50

Cassoulet Toulousain: Wild Duck Confit, Lamb Shoulder, Garlic Sausage and Tarbais Beans 14.50

Skirt Steak with Shallots 14.50

Grilled Pork Chop with Polenta and Sage Butter 16.50

Bone-in Sirloin Steak with Béarnaise and Onion Rings 32.50

ROTISSERIE

Brined Chicken: Breast 15.50 • Leg 7.50  
Plain, Herbes de Provence or Chilli and Maple Glaze

Teal with Haggis and Swede Puree 18.50

Pheasant with Choucroute and Frankfurter 19.50

Breast of Wild Duck with Cotechino, Lentils and Seville Orange 21.00

VEGETARIAN

Roast Radicchio with Fonduta, Red Wine and Pepper Reduction 12.50

*SIDE ORDERS AND SALADS*

Leaf or Creamed Spinach 3.50  
Brussels Sprouts, Well Done 3.50  
Red Cabbage 3.50 • Sprout Tops 3.50

Lettuce Hearts with Vinaigrette 4.50  
Watercress with Vinaigrette 4.50  
Mesclun Salad with Lemon Oil 4.50

Rice Pilaff 3.50 • Onion Rings 4.25  
New Potatoes 3.50  
Chips 4.00 • Gratin Dauphinois 4.50

DESSERTS

English and French Cheeses from the Trolley 10.00

Bitter Chocolate Soufflé, Hazelnut Ice Cream 9.50

Black Forest Revisited 8.50

Grilled Pineapple with Chilli Syrup and Coconut Sorbet 7.50

Pannacotta with Rhubarb 8.00

Quince and Sherry Trifle 8.50

Queen of Puddings 5.75

Tarte Tatin 7.00

FRUIT 7.50 (SELECTION 9.00): (All Fruit served plain or with Clotted Cream, Crème Fraîche, Ice Cream or Sorbet)

Pineapple • Quince • Cox's Apple • Williams Pear

ICES (3.00 per Scoop, 7.50 for Three):

Sorbets: Pineapple • Williams Pear Ice Creams: Chocolate • Hazelnut • Vanilla

LEAF TEAS: Barry's • Darjeeling • Earl Grey • Fresh Mint • Lapsang Souchong • Organic Sencha Green Tea 3.50/5.00

Coffees: Espresso, Cappuccino etc 2.75/3.50

Optional Service Charge 12.5%