

A La Carte

Summer 08

Appetiser

Marinated Olives with Saffron Aioli £3.50

Starters

Soup (v)

Green Pea Soup with Porcini Powder and Goats Cheese Foam £5.50

Duck

Home Smoked Gressingham Duck Breast, Endive Salad, Orange Segments,
Almonds and a Raspberry Vinaigrette £6.95

Tuna

Sesame Crusted Sashimi of Yellowfin Tuna, Diakon and Sekora Cress Salad
and Wasabi Crème Fraiche £7.50

Salad (v)

Cropwell Bishop Stilton, Pickled Apple, Celery & Walnut Salad with
Champagne Vinaigrette £5.95

Fishcakes

Salmon & Crab Cakes with a Fennel Remoulade £6.95

Ham, Egg & Chips

Ham Hock Terrine with Game Chips and Egg & Cress Mayonnaise £6.50

Salmon

Warm Dartmouth Smoked Salmon with Horseradish Ice Cream
and Pea Shoots £6.95

Please inform staff if you suffer from a food allergy

Main Courses

Lamb

Roasted Saddle of New Season Lamb with Summer Vegetables, Parmentier Potatoes and Minted Jus £16.95

Chicken

Breast of Chicken Stuffed with Chorizo and Wrapped in Pancetta with Basil Mash, Roasted Cherry Tomatoes and Red Pepper Dressing £13.95

Sea Trout

Pan Fried Organic Sea Trout Fillet with Watercress, Asparagus, Sautéed New Potatoes and Caper & Lemon Hollandaise £15.95

Duck

Gressingham Duck Breast with Rice Noodles, Snow Peas, Spring Onion and Plum Wine & Ginger £15.95

Sea Bass

Seared Sea Bass with Devonshire Crab, Pea & Fennel Risotto and Chervil Oil £16.95

Monkfish

Crispy Fried Cornish Monkfish Tail with Thai Red Butternut Squash Curry, Sticky Rice and Oriental Greens £16.50

Beef

Grilled Cannon of Scottish Sirloin with Grain Mustard Dauphinoise Potato, Fine Beans and a Port, Wild Mushroom & Oxtail Jus £18.95

Curry (v)

Thai Red Butternut Squash Curry with Sticky Rice and Oriental Greens £11.95

Tart (v)

Puff Pastry Tart of Summer Vegetables, Herbs and Baby Mozzarella, with Basil Mash and Red Pepper Pesto £11.95

Side Orders

Olives & Aioli £3.50

Garlic Ciabatta £2.50

Potatoes of the day £2.50

Vegetables of the day £2.50

Home Made Chunky Chips £2.50

Rocket & Parmesan Salad with Balsamic Dressing £3.50

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Afters

£5.95

Warm Raspberry & Almond Crumble Tart with Home Made Amaretto Ice Cream

Summer Berry Trifle with Pedro Ximenez Sherry Infused Jelly

Rich Dark Chocolate Marquise with Redcurrant Compote

Sun Burnt Lemon Tart with Rosemary Sorbet

Assiette of Tropical Fruit; Mango Parfait with Soft Italian Meringue, Passion Fruit Cream, Papaya Salsa and Pineapple Crisp

Selection of Fine British Cheeses with Chutney & Wheat Crackers £7.95

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