

# Menu

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## SOUPS AND STARTERS

French onion soup topped with a crispy croute of toasted gruyere (v)	£5.95
Spinach soup surrounding chunky new potato topped with crispy roquette salad (v)	£5.95
Roasted pepper and tomato soup topped with crumbled feta (v)	£5.95
Potted salmon, prawn and Devonshire crab with Melba toast	£8.95
Vegetable spring rolls with herb salad, tangy ginger soy and lemon chilli dipping sauces (v)	£6.95
Stir fried chicken with finely sliced scallion sesame seeds, fried onions and soy	£8.95
Classic Caesar salad with chicken served with crunchy leaves of romaine in a creamy dressing and rustic croutons	£8.95
Mozzy bites – ciliegina di mozzarella, Kalamata and cherry tomatoes in a basil and balsamic dressed roquette salad (v)	£8.95
Chilli garlic prawns	£8.95

## MAIN COURSES

Pancetta wrapped breast of chicken with herb mash and caramelised shallots in a white wine sauce	£15.50
Beef stew with chunky swede and carrots in a rich beef gravy with a herb dumpling and crusty bread	£14.50
Fresh ground beef burger served with cheese, bacon and red onions confit accompanied by English chips	£11.95
Baked fillet of sea trout with prawn and dill cream topped with leek mousse served with cherry tomatoes and Kenyan beans accompanied by rissole potatoes	£18.50
Char-grilled escolar with a pomegranate and mustard seed crust served on puy lentils and sauce vierge	£18.50
Traditional battered fish & English chips with home made tartare sauce and mushy peas	£15.95
The butchers pie – British beef cooked in a rich gravy with chunky carrots topped with puff pastry served with peas and new potatoes	£15.50
Old style fried gnocchi with wilted spinach, piquillo peppers and Kalamata olives finished with basil and balsamic (v)	£15.50
Spinach and cheese filled pasta with broad beans, peas and asparagus in a light saffron oil (v)	£14.00

## GRILL SECTION

Fillet of British beef, portobello mushroom and plum tomato	£24.50
Prime rib-eye steak, portobello mushroom and plum tomato	£21.50

Served with your choice of crushed new potatoes or English chips.  
Please choose one side from the list below. Extra side available at £3.25

Buttered spinach  
Honey roasted carrots  
Green salad

Choice of Sauces: Pink peppercorn, Béarnaise, Hollandaise, Garlic Butter, Red wine & Rosemary

## BRITISH ASIAN

Chicken biryani served with salad, pappadom and pickles	£15.00
Lamb rogan josh served with salad, rice, pappadom and pickles	£16.95
Chicken tikka masala served with salad, rice, pappadom and pickles	£16.95
Kadai paneer served with salad, rice, pappadom and pickles (v)	£16.95
Thai green vegetable curry with coconut rice (v)	£15.50
Aloo gobi mutter served with salad, rice, pappadom and pickles (v)	£15.50
Mixed vegetable pakora served with salad, rice, pappadom and pickles (v)	£15.50

## SIDE ORDERS

Rice	£3.00
Coconut rice	£3.00
Chapati	£3.00
Paratha	£3.00

## DESSERTS

Lavender crème brûlée with balsamic marinated strawberries and strawberry jelly	All £6.50
Rich chocolate mousse rested on a pillow of pistachio jaconde with pistachio ice cream	
New season rhubarb and vanilla panna cotta with a caramel ice cream	
Spearmint and saffron cheesecake with Jaipur rose ice cream	
Citrus terrine with a milimelo of melons	
Iced honeycomb parfait with a mandarin compote	
Exotic fruit platter with goji berry and mint sorbet	
Selection of three British cheeses with oat cracker and crushed fig chutney	

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(V) – Vegetarian Options

Some of our dishes may contain traces of nuts and wheat. Please consult your waiter for more information  
A 12.5% discretionary service charge will be added to your bill.