

## TO FINISH

### Dark chocolate & black cherry cheesecake

Eton Mess (GF)

Crema Catalana (GF)

Chocolate brownie, vanilla ice cream (V, VG\*)

Joe's ice-cream (V, GF)

Sorbet (VG, GF)

Selection of cheese, crackers, chutney & fruit (V, GF\*)  
(+£1.50 supplement)



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## HOT DRINKS & LIQUEURS

### COFFEE

Americano / Espresso £3.55  
Double Espresso £3.95

### TEA £3.35

English Breakfast / Green / Peppermint  
Earl Grey / Camomile

### LIQUEUR FLOATER COFFEE £6.25

French (Brandy)  
Calypso (Tia Maria)  
Russian (Vodka)  
Irish (Jamesons)  
Irish Cream (Baileys)  
Italian (Disaranno)  
Nutty Italian (Frangelico)

**All hot drinks are  
served with our  
homemade  
chocolate truffles**

### NIGHTCAP?

Brandy, £3.50  
Courvoisier vs Cognac, 25ml

Whiskey, 25ml  
Jack Daniels, £2.95  
Jameson, £2.60  
Penderyn, £3.65  
Laphroaig 10 Scotch, £4.10

Port, £3.50  
Krohn Late Bottled LBVS, 50ml

Baileys, 50ml £3.15  
Tia Maria, 50ml £3.25  
Disaranno, 25ml £3.15  
Frangelico, 50ml £3.50

# TRUFFLE

3 courses, £35

**Bread, olives, oils** (VG, GF\*)

**£4.25**

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## TO START

Tomato, coconut & coriander soup (VG, GF)

Grilled lamb kofta, tabbouleh salad, tzatziki

Smokey black bean tacos, pineapple salsa, pickled red onion, crisp lettuce & herb mayonnaise (VG)

Marinated strawberry & goats cheese salad with basil, balsamic & black pepper (V, VG\*, GF)

Orzo with grilled Mediterranean vegetables, sun blushed tomatoes, Kalamata olives, lemon & herb dressing (VG)

Sauté king prawns in garlic & chilli, mango salsa (GF)

Smoked mackerel, soft boiled Burford Brown eggs, new potato salad (GF)

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## TO FOLLOW

Barbary duck breast with confit fig & fennel, five spice sauce & sauté potatoes (GF)

Teriyaki aubergine, whipped tofu, chargrilled spring onion, jasmine rice (VG, GF)

Pan-fried chicken escalope in panko crumb, truffle cream sauce, fried hens egg, hand cut chips

Moroccan spiced filo parcels, jewelled cous cous, coconut & coriander yogurt, pomegranate dressing (VG)

Fillet of bass with leeks, asparagus, samphire & prawns, white wine & herb sauce, sauté potatoes (GF)

Asian style crispy pork belly, pak choi, spring onion, rice

Grilled lamb cutlets, asparagus & pea fricassee, minted lamb jus, dauphinoise potatoes (GF)

8oz sirloin steak, hand cut chips, pepper sauce (GF)

+ £3 supplement

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## SIDES £4.25

Garlic bread (V)

Hand cut chips (VG, GF)

Onion rings (VG)

### Key.

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(\*) Option available

