

Dinner Menu

Aperitifs ~ Kir Royale £10.95 | Bellini Fizz £10.95

"Yorkshire Fizz", Westow Vineyard, Yorkshire Wolds, Brut or Rose 9.95 125ml / £60.00 bottle

Complimentary bread & Jersey cream butter

STARTERS

Salad of Scottish smoked salmon, king prawns, mango, fennel & pomegranate, Marie rose dressing
Piquepoul Noir Rose, Foncalieu, Languedoc, France £8.95 175ml

Whipped duck liver parfait, toasted brioche, caramelised orange, spiced mango chutney
'When life gives you Oranges', Orange Wine, France £7.50 175ml

Slow cooked duck egg, pea & asparagus velouté, fresh black truffle, chive oil
Morande Pionero Chardonnay Reserva, Casablanca, Chile £7.25 175ml

MAIN COURSES

Fillet of Atlantic halibut, purple sprouting, asparagus, soft green peppercorn sauce & chips
Piquepoul de Pinet St Clair, Luvignac, France £8.50 175ml

Honey glazed 'cote de porc', wild mushrooms, bacon, baby onions, roast apple puree,
Jersey Royal potatoes & red wine sauce
Les Templiers Pinot Noir, Languedoc~Roussillon, France £7.95 175ml

SHARING MAIN COURSE ~1KG 30 day aged Cote de Boeuf steak, rocket, heritage tomato & parmesan salad, chips & red wine or peppercorn sauce (Supplement £20 per person)
Finca La Colonia Coleccion Malbec, Norton, Mendoza, Argentina £8.95 175ml

DESSERTS

Vanilla & orange crème brulee
Morande Late Harvest Sauvignon Blanc, Aconcagua, Chile £5.50 75ml

Lemon curd & raspberry cheesecake pudding
Chenin Blanc, Monsoon Valley, Thailand £7.95 75ml

Cornish Yarg cheese, chutney & biscuits (£4 supplement)
Ferreira Port, Portugal £5.95 100ml or Grahams 10 year Tawny Port, Portugal £11.00 100ml

Two courses £54.00 | Three courses £59.00
(Service not included)

Digestifs ~ Berta Grappa Di Moscato 40%, Piedmont, Italy (from our travels) £5.00 25ml
Mandarino Liqueur 30%, La Morra, Piedmont, Italy £5.00 35ml

We recommend serving the digestifs neat to really appreciate their true flavour



Please read the menu carefully and inform us of any serious allergies prior to ordering
Due to the nature of our food, we cannot adapt to a completely lactose free menu.

Please be understanding during busy periods of any short waiting times. Richard is working alone in the kitchen and all your food is cooked fresh to order.
Menu and prices are subject to change. All prices inclusive of 20% VAT