



A LA CARTE MENU - EXAMPLE MENU - SUBJECT TO CHANGE

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PRE - STARTERS

Fresh Bread and Olives £4.95

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STARTERS

Mushroom Soup £4.95

Chicken Liver Parfait - *With a grape and apple chutney and melba toast* £5.50

Soused Mackerel - *Fillet of mackerel soured in a warm fish stock served on herb mash with vegetables and the sousing liquid* £5.75

Smoked Pigeon and Parma Ham Salad - *With croutons, shallots a redcurrant dressing and fresh walnut bread* £5.95

Beef Spring Roll - *Beef fillet rolled with stir fried vegetables chilli and ginger, baked in filo pastry with a hoi-sin sauce* £6.50

Wild Mushroom and Blue Cheese Tart - *In a puff pastry case with a chive cream sauce* £5.50

Pork Terrine - *A coarse terrine wrapped in bacon with red onion marmalade and fresh bread* £5.50

Spicy Salmon Fishcakes - *Served with salad garnish and a light curry sauce* £5.75

Mushroom Phitivier - *Mushrooms sautéed with onions, garlic and herbs wrapped in puff pastry, baked in the oven and served with a chive sauce* £5.95

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MAINS

Breast of Chicken - *With a mushroom and brandy sauce* £14.95

Gently Grilled Fillet of Sea Bass - *Topped with a crab mousse served with a tarragon sauce* £15.25

Breast of Duck - *Marinated in honey, roasted pink served with a honey and soy sauce* £15.95

Grilled Fillet of Salmon - *Topped with pesto, served with fresh herb risotto, mussels and a saffron sauce* £15.75

Calves Liver and Bacon - *Pan fried pink served with horseradish mash and a balsamic gravy* £13.75

8oz Fillet Steak - *Sat on a olive oil crostini, topped with a wild mushroom butter with a rich port sauce* £21.95

Monkfish and King Prawn - *Marinated in olive oil, chilli, ginger garlic, dill and chervil pan fried and served in a cream sauce with pasta* £16.95

Fillet of Lamb 'Wellington' - *wrapped in puff pastry served on creamed leeks with a redcurrant sauce* £15.95

Thick Cut Fillet of Cod - *Served on mash with king prawns and a white wine and parsley sauce* £16.25

Medallions of Beef fillet - *'Diane style' sauteed with onions, mushrooms, garlic and herbs finished with french mustard, brandy and cream* £18.95