

SOUP

French Onion Soup Normandy Onion Soup Garnished with a Grilled Gruyere Cheese Crouton	£5.50
Danubius Bouillabaisse Soup Classic Seafood Soup made from a selection of Fish, finished with Garlic & Saffron Aioli	£5.50
Beef Consommé Served with Chicken Mousse Herb Dumplings	£5.50

STARTER

Prawn Cocktail Prawns in a Tabasco and Paprika Mayonnaise Sauce served with Iceberg Lettuce & Cherry Tomato	£6.50
Seared Chicken Liver Whole Chicken Liver Sautéed served with a Grain Mustard Sauce - on Lambs Leaf Salad	£5.50
Goat's Cheese, Artichoke & Red Onion Tart Served with Rocket Salad & Red Pepper Coulis	£5.50
Salad Compose Endive Lettuce with Warm Crispy Pancetta & Black Pudding - Topped with Soft Poached Quail Eggs	£6.00
Gravlax of Sea Trout Marinated in Dill & Mixed Herbs, Chervil Garnished with Micro Cress Salad - Rustic Seeded Rye Bread	£6.95
Chopped Salad - House Special Cherry Tomato, Shallots, Cucumber, Mixed Peppers, Baby Corn & Seasonal Leaves in a Creamy Vinaigrette Dressing	£5.50
Quenelles of Venison, Duck & Brussels Pate Garnish With Micro Cress and Toasted Brioche	£6.00



We pride ourselves with the choice of menus offered in our restaurant on a weekly basis:

We have Carvery every Saturday & Sunday Evening and Sunday lunch We have a Daily Menu with a different choice (Special of the Day).

We have a Set-Menu in some days, during the week.

Please ensure your server is aware of any Allergens.
The food in this menu may contain some traces of nuts.

Main Course

Salmon & King Prawn Laksa	£13.50
Cooked in a Coconut, Lemon Grass, Lime Leaf Fish Soup with Udon Noodles, Bokchoy, Snake beans & Coriander	
Beef Bourguignon	£13.50
Braised Beef Cooked with Chantenay Carrots, Mushrooms & Pearl Onions served on a Horseradish Infused Herb Mash Potato	
Three Cheese Paccheri Pasta	£12.50
Baked Mozzarella, Stilton & Cheddar Sauce Finished with Spring Onions, Spinach and Garlic Bread	
Lobster Tail Broth	£19.00
Cooked with Artichoke, Mange Tout, French Beans, Baby Corn and New Potatoes	
Braised Shank of Lamb	£15.50
Served with White Butter-bean Casserole & Char-grilled Vegetables	
Seafood Conchiglioni Pasta	£13.50
In a Chunky Tomato and Mixed Olive Basil Sauce	
Breaded Chicken Escalope	£12.50
Served with a Leek & Mixed Vegetables Compote on a Puff Pastry Tart	
Slow Cooked Shoulder of Pork with Trotters	£12.50
Served with Savoy Cabbage, Onions, Carrots, Celery & its own Juice	

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Dessert

Tart au Citron A Sharp rich Creamy Tart	£5.50
Mixed Ice Cream Selection Chocolate, Vanilla & Strawberry Ice Cream served with Mango Coulis	£5.50
Fresh Fruit Salad In a Orange Liqueur Marinated with Mint	£5.50
Tiramisu Traditional sponge biscuit soaked in coffee and liqueur, a light and creamy mixture of sweetened Ricotta cheese and set yogurt, finished with a sprinkling of grated dark chocolate	£5.50
Vanilla Brûlée Baked Cheesecake Madagascan Vanilla Bean Baked on a Biscuit Crumb, finished with a Brûlée Glace	£5.50
Chocolate Mousse Deeply flavored, yet wonderfully fluffy and light	£5.50
Cheese Platter Selection of British & Continental Hard Cheese served with Assorted Biscuits	£7.50

Specialty Coffee & Digestive

Americano
Caffé Latte (£ 3.85)

Mocha (£ 3.85)

Espresso (£ 3.85)

Cappuccino (£ 3.85)

Liqueur Coffees

Irish (£ 9.00)

Calypso (£ 9.00)

Royal (£ 9.00)

Coffee (£ 3.85)

All Teas (£ 3.85)



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