Menu

Our dishes are prepared to order with the finest fresh ingredients. Occasionally at busy times it takes a little longer, so please bear with us, as we only want you to have the best. Some of the dishes may contain allergens – please ask your waiter or waitress.

Starters

Pan-fried scallops with a sweet chilli sauce and crème fraîche	**£13.95**
Sautéed pigeon breast with a Port and juniper berry sauce served on a bed of wilted spinach	**£14.50**
Fresh fig wrapped in prosciutto and kataifi pastry served with mascarpone	**£12.50**
Wild mushroom risotto with truffle oil	**£10.50**
Salt and pepper squid served with tartare sauce and mixed leaves	**£9.95**
Char-grilled merguez sausages with a couscous, tomato, mixed pepper and coriander salad served with a minted yoghurt and cucumber dressing	**£9.95**

Main courses

Oven baked breast of guinea fowl with a diced pancetta and mushroom cream sauce served with creamy mashed potatoes and fine French beans	**£25.95**
Grilled sirloin steak with a rich Madeira sauce served with homemade chunky chips and curly kale	**£32.95**
Rump of lamb roasted with cumin with a light pistachio and rosemary scented jus served with garlic roasted new potatoes and butter bean and tomato cassoulet	**£30.95**
Chargrilled supreme of swordfish with a king prawn, coriander and lemon butter sauce served with a julienne of courgettes and mixed peppers and new potatoes	**£27.50**
Grilled 8oz fillet of Aberdeen Angus beef with a mustard and Demerara crust and red wine jus served with sautéed new potatoes, baby carrots and crunchy sugar snap peas	**£38.95**
Pan-fried calves liver with crispy streaky bacon and a sage and red wine sauce served with Dauphinois potatoes and savoy cabbage	**£28.50**
Herb pancakes filled with chargrilled Mediterranean vegetables with harissa flavoured tomato sauce	**£18.50**

Desserts

Lime and ginger crème brûlée	**£9.95**
Dark chocolate fondant pudding with fresh raspberries and chilled vanilla sauce	**£9.95**
Baked fudge bananas with mango sorbet	**£9.95**
Cinnamon and rose water scented rice pudding topped with toasted flaked almonds	**£9.95**
A selection of English and Continental cheeses with oat biscuits and chutney	**£13.95**

A 10% service charge will be added to your bill. Gratuities are at your discretion.