



Starters

Carlingford Rock Oysters (each)	2.00
Beetroot & Goats Cheese Tart (V)	7.00
Jerusalem Artichoke Soup (V)	7.50
Ravioli of Shellfish, Lobster Bisque Sauce	10.50
Calamari & Chorizo Frit, Mango Relish	8.50
Foie Gras & Chicken Liver Parfait	7.50
Mussels Marinara, Toasted Farm House Bread	8.50
Endive Salad, Walnut & Roquefort Dressing (V)	7.00
Beef & Veal Carpaccio, Parmesan Straws, Roquette Pesto	10.00
Pork Belly Roulade, Orange & Sesame Dressing	7.90

From the Grill

Served with Watercress & Tomatoes

Rib - Eye 10 oz	22.00
Sirloin 8 oz	24.00
Fillet 7 oz	27.00
T - Bone 14 oz	26.00
Mixed Grill	22.00
Lamb Cutlets (3)	22.00
Lamb Cutlets (5)	28.00
Spatchcock Chicken	18.00
Grilled Lobster, Shallot & Anchovy Butter	32.00
Whole Lemon Sole, Grilled or Meunière	24.00
Whole Grilled Rainbow Trout	20.00

Sauces (2.00)

Béarnaise	Green Peppercorn	Red Wine Jus	
Homemade Tomato Ketchup	Chilli Sauce	Choron	Chimichurri

Signature

Scallops & Tiger Prawn Bonne Femme	23.00
Guinea Fowl, Wild Mushroom Tortellini, Morel Cream Sauce, Leek Tagliatelle	23.00
Roast Cutlet & Neck of Lamb, Braised Red Cabbage & Creamy Chestnut Potatoes	25.00
Pan Fried Sea Bass, Prawn & Potato Hash, Caper Beurre Blanc	22.00
Vegetable Wellington, Shitake Mushroom, Baby Spinach & Potato, Tomato & Black Olive Coulis (V)	18.00

Sides (4.00)

Chunky Chips
Tomato Salad
Roquette & Parmesan salad
Green Leaf Salad
Buttered Carrots
Green Beans

Lyonnaise Potatoes
New Potatoes, Parsley Butter
Creamy Mash
Mixed Salad
Broccoli & Pine Nuts

Desserts (8.00)

Plum Melba
Chocolate tart, Salted Caramel & Chantilly Cream
Cheese Board

Black Forest Gateaux
Baked Alaska, Lemon & Raspberry Sauce
Selection of Ice Cream & Sorbets

The Market Menu

3 courses £27.95

Starters

Leek and potato soup

Ham hock terrine, ciabatta and gooseberry relish

Beetroot cured Salmon
chive cream

Mains

Pan fried Coley,
bok choy and olive crusted potato

Grilled chicken breast,
Camembert Fondant and steamed Spinach

Wild mushroom risotto

Desserts

Available from A la Carte selection

For those with special dietary requirements or allergies who wish to know about the ingredients used, please ask a member of the team. The foods described in this menu may contain nuts or derivatives of nuts (n), which for certain people, can lead to allergic reactions.

VAT is inclusive at current applicable rate. A discretionary service charge of 12.5% will be added to your final bill