



May 'A La Carte Menu 2019

Starters

Black Pudding Fritters, Apple Chutney & Watercress Salad **£8**

Beetroot Gravadlax with Caper & Cucumber Mayonnaise **£9**

Celeriac and Potato Soup with Chive Cream **£6**

Large Yorkshire Pudding, Beef Gravy and Onion Sauce **£6.50**

Poached English Asparagus, with Hollandaise or Clarified Butter **£8**

Omega Prawn Cocktail with Marie Rose Sauce & Lemon **£8**

Mains

Prime Roast Beef, Yorkshire Pudding, Onion Sauce and Gravy **£19.50**

Pancetta Wrapped Loin of Rabbit, Sauteed Baby Vegetables & Mustard Sauce **£16**

Creamed Polenta, Asparagus, Poached Hen's Egg

with Black Truffle Dressing & Pecorino Shavings (V) **£14**

Scallops St Jacques, White Wine Fish Sauce, Herb & Parsley Gratinee **£17**

Pan Fried Calves Liver , Mashed Potatoes, Fried Onions & Bacon **£16**

Grilled Lamb Chops, Minted Lamb Pasty, Seared Kidney & Lamb Juices **£16.50**

Desserts **£5**

Strawberry Cheesecake with Fresh Strawberries & Double Cream

Meringue Chantilly with Warm Chocolate Sauce

Cappuccino Mousse with Tuile Biscuit

Apple & Raspberry Flan with Custard Sauce

Cheese and Biscuits

Banana & Vanilla Ice Cream