

While You Browse £3.50

Marinated Olives  
Caramelised & Salted Nuts



Aperitif

Prosecco  
Bellini  
Aperol Spritzer  
Sherry  
Gin Cocktail

Taster £4.50

Peppered Crispy Chicken with Buckwheat & Barley, Charred Corn & Smoked Red Pepper Puree

Festive Larder

White Onion Puree, Pickled Onion Leaves, Burnt Onion Lyonnaise, Thyme Onion Water & Shallot Rings £9.20

Soft Shell Crab, Lemon & Lime Leaf Puree, Coriander Crackers, Crisp Chilli, Ginger & Spring Onion Salad £8.90

Rabbit Ragu with Pommes Souffle, Balsamic Caviar, Braised Figs, Parsnip Puree & Red Mustard Frills £8.90

Nasturtium Langoustines, Basil Pearl, Wasabi Crumb, Pickled Ginger Kohlrabi & Caramelised Baby Fennel £9.90

Festive Sauce

Olive & Feta Spanakopita with Israeli Cous Cous, Green Pepper Hummus, Olive Crisp & Celery Cress £19.70

Braised Ox Cheek, Marrow Mushroom Mash, Celeriac Truffle Puree, Romanesco, Sweet Milk, Oregano Jus £19.70

Duck Breast, Pommes Anna, Caramelised Radicchio, Carrot Puree, Burnt Clementine, Courgette, Thyme Jus £22.50

Lemon Sole Cured in Dill, Roasted Hazelnuts, Courgette Ribbons, Dressed White Crab, Langoustine Bisque £24.70

We also have pan fried **Hake** as an available alternative fish £20.50

Chateaubriand 18 oz. for Two to Share (Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Pommes Anna Potato, Truffle Puree, Seasonal Vegetables & Truffle Sauce

We recommend the perfect marriage with Steak our lovely Château Fitère 2010 Madiran from France, a very well-aged red wine.

Dry Aged Marinated Steak

Side Condiment £2.00

Sirloin 10 oz. £23

Chimichurri (Argentine Herbs with Lemon & Paprika)

Ribeye 10 oz. £25

Port & Peppercorn Sauce

Fillet 8 oz. £29

Blue Cheese Butter

Accompanied by Garlic & Rosemary Roasted New Potatoes, Celeriac & Truffle Remoulade, Smoked Chestnut Mushrooms, Tobacco Onions, Yellow Cherry Tomatoes & Germinated Rapeseed Salad

Sides £4.50

Thai Spiced Prawn Crackers

Sweet Pepper Drop Micro Salad

Roast Chorizo

Wasabi Nuts

Deville Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Cheese & Garlic Bread

Boquerones with Chimichurri

Buttered Green Vegetables

Tobacco Onions


Caramelised Nuts

Welsh Rarebit

Bruschetta

Spanish Salted Corn & Nuts

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times  
Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List



## Transition

Pomegranate & Ginger Sorbet with a Rhubarb Puree, Oat Orange Soil & Red Vein Sorrel  
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

£4.50

## Festive Pastry

### Frosty the Snow Man

Iced Sticky Toffee Mousse with Vanilla Milk Sorbet, Crisp Meringue, Date Gel, Candied Walnut & Butter Snow  
Perfectly complemented by a Glass of 'Late Harvest Sauvignon Blanc' 2011

£10.80

### Banana & Butterscotch

Banana Skin Jelly with Butterscotch Caramel, Dried Banana Crunch, Caramel Puree & Chervil Ice Cream (Crisp Pastry)  
Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

£9.60

### Baileys & Orange Souffle

Baileys Souffle with Burnt White Chocolate Crumb, Dark Chocolate Orange Ice Cream & Tagetes  
Marries well with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

£9.10

### Mississippi Mud Pie

Iced Frangelico Parfait with a Caramel Pulled Hazelnut, Coca Nib Soil, Chocolate Fudge Sauce & Goats Milk Sorbet  
Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%

£10.90

**Homemade Ice Cream:** Vanilla Milk, Chocolate & Orange, Goats Milk, Chervil

**Homemade Sorbet:** Passionfruit & Sesame

£1.80 per scp

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**Perhaps You Would Like to See our Carefully Selected List of  
Artisan Cheeses and Notable Ports?**

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## Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the far east for balance  
With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

## Three Petit Fours; Macaroon, Chocolate Moelleux, Vimto Wine Gum with a Coffee of Your Choice

£5.95

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Liquor Coffee

£6.50

Cadburys Hot Chocolate, Cream & Dustings of Cocoa

£3.00

Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa

£6.50

Baileys Flat White Martini

£7.50

Espresso Martini

£7.50

## Buddha Tea Selection

UK's leading organic tea company for single herb teas. All teas are 100% natural  
herbal supplement & certified organic while only using bleach free tea bags.

£2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,  
English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea

£2.60