

# A LA CARTE - SAMPLE MENU

## STARTERS

- Rock Oysters, Shallot Vinegar, Lemon and Tabasco 1.95 each  
Seared Scallops, Samphire, Brown Shrimps and  
Cherry Tomatoes 10.95  
Lobster Tagliatelle, Crab Bisque 10.95  
Venison Cannon, Puy Lentils, Red Wine Jus 7.95  
Oyster Mushroom, Celeriac and Truffle Tartlet 7.95  
Confit Chicken Leg with Wild Garlic, Pearl Barley and  
Sweet Corn Purée 7.95

## MAINS

- Baked Halibut Fillet, Asparagus Velouté, Wild Garlic Flowers 22.95  
Pan Fried Skate Wing, Brown Butter, Sherry Vinegar and Cockles 19.95  
Roast Celeriac, Beluga Lentils, Apple, Homemade Fresh Cheese 15.95  
Whole Road Pork Loin, Apple Mustard Roasting Juices, Honey Walnuts  
18.95  
Roast Saddle of Venison, Red Wine Sauce, Venison and Red Wine  
Sausage 22.95

## DESSERTS

- Salted Caramel, Warm Chocolate Tartlet, Pistachio Ice Cream 6.95  
Lemon Tart with Raspberry and Prosecco Sorbet 6.95  
Summer Fruit Basket, Summer Berry Ice Cream 6.95  
Espresso and Petit Fours 4.95  
Three Cheese Plate 9.95