

EXPRESS MENU

2 COURSES £19 OR 3 COURSES £24

Pink Paris mushroom soup

Endive, apple, stilton and candied walnut salad

Cured ham croquettes, sweet pepper and tomato dip

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Risotto of smoked Finneron haddock, Welsh mussels and leeks

Braised Ox cheek, mushrooms, caramelized onions and smoked bacon lardons

Black Truffle Macaroni Cheese

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Yorkshire Rhubarb and apple crumble and granny smith sorbet

Vanilla Crème brûlée

Cropwell Bishop Creamery Stilton with fruit chutney

SALADS

Classic Caesar with or without anchovies £7
With the addition of Suffolk chicken breast £14

Waldorf with Chicory, celery, caramelized walnuts and stilton £9

Roasted golden, candied and ruby beetroots, baby artichokes 'A La Barigoule' and crumbled rosary goats cheese £8

STARTERS

Spiced parsnip and apple soup £7.5

Potted Bearfields ham hock and winter fruit chutney £8

Kings Cure smoked Scottish salmon, garnished classically and with sour dough toast £10

Grilled Portuguese octopus, warm salad of saffron new potatoes and blood orange dressing £12

Prices include VAT. An optional service charge of 12.5 % which is at the customer's discretion and goes entirely to staff, will be added to your bill

BURFORD BROWN EGGS

Smoked Scottish salmon, crème fraiche and chive omelette £11

Garlic field mushrooms on brioche toast with a poached egg and sauce hollandaise £10

Scrambled eggs with Siberian Platinum Oscietra Caviar (10gs) £17.5

MAIN COURSES

Cornish cod fish cakes with crushed peas, tartare sauce and fries £15

Roasted salmon pave, saffron potatoes, broccoli, toasted almond and anchovy dressing £19

Coq au vin, creamed potato and red wine sauce £17.5

Rabbit leg, root vegetable, tarragon and grain mustard puff pastry pie £18.5

Crispy veal schnitzel, beurre noisette enriched veal jus and lemon £22

Casserole of chickpeas, roasted tomatoes and sweet peppers £14

FROM THE GRILL

Served with potatoes and sauce of your choice

Southdown lamb cutlets (3)

£27

Lamb kidneys and smoked streaky bacon

£15

10oz 28 day Angus Cross rib eye steak

£31

8oz Rarebreed 38 day aged fillet steak

£35

6oz Angus beef burger, streaky bacon and smoked Applewood cheese

£16

Mixed grill

Lamb cutlet & kidney, bacon, medallion of beef and black pudding

£23

Sauces

Peppercorn, mint jelly, Béarnaise, chimichurri

SIDE ORDERS

All £4

Spinach

New potatoes

Fries

French bean

Creamed potatoes

Tender-stem broccoli

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

CHEESE

A selection of French and British cheese, served with walnut bread and winter fruit chutney
(£9 for two / £12 for three / £16 for five)

DESSERTS

Yorkshire rhubarb and apple crumble with granny smith sorbet £6

Vanilla Crème brûlée £6

Chocolate brownie £6

Selection of homemade ice creams and sorbets £5.5

PORT & STICKY

	75ml	Btl
Sandeman LBV 2013	£11	£44
Sandeman 10 Years Old Tawny Port	£12	£56
Sandeman 20 Years Old Tawny Port	£14	£92

Banyuls Château de Jau Rimage, Roussillon 2012 (375ml)	£7.5	£35
Sauternes Château Delmond, Bordeaux 2015 (750ml)	£10	£59
Tokaji Aszú 5 Puttonyos Dorgó, Hungary 2008 (500ml)	£14	£80

ENOMATIC SELECTION

White

Soave 17'

Cantina Monteforte, Italy
£6.25/175ml £17/500ml
£25/Btl

Picpoul de Pinet 17'

Baron de Badassiere, France
£8.5/175ml £21/500ml
£30/Btl

Chenin blanc Mulderbosch17'

Stellenbosch, South Africa
£9.75/175ml £24.5/500ml
£36/Btl

Sancerre 17'

Domaine Pascal Jolivet, France
£11.5/175ml £31/500ml
£48/Btl

Red

Cabernet Good Hope 16'

South Africa
£6.25/175ml £17/500ml
£25/Btl

Shiraz/Viognier 16',

Mc Laren Vale, Australia
£8/175ml £18/500ml
£27/Btl

Cote du Rhone 17'

Cellier des Chartreux, France
£8.5/175ml £21/500ml
£30/Btl

Rioja Reserva Bodegas Lan11'

Spain
£12/175ml £32/500ml
£48/Btl