



## Ala Carte Menu

### Starter

Pea veloute, crispy ham hock	m	5.95
Smoked mackerel pate, crème fraiche, caviar, blini	f,m,g	8.50
Saute King Prawns, chorizo, cherry tomato, pan juice	g,f,s,m,	8.50
Queen Annes artichoke tart	vg	7.50

### Main

Chicken Balmoral, leek and potato gratin, carrot ribbons, courgette, whisky sauce	g,m	15.95
Fillet of Blackmoor venison, dauphinoise, glazed chicory, cauliflower puree, blackberry and madeira jus	m,s	17.95
Roast duck breast with carrot puree, potato fondant, tender stem broccoli and port jus	m,s	16.95
Roast fillet of Hake, parmentier potato, bacon mornay au gratin, fine beans	f,m,g	16.95
Steak and stilton suet pudding, chive mash, baton carrots, red wine jus	g,e,m,s	13.95
Wild mushroom risotto, oyster mushroom and crispy kale		11.95

### FROM THE GRILL

Ribeye	8oz	19.95
Sirloin steak	8oz	22.95
Swordfish	8oz	18.95

All Steaks served with triple cooked chips, steak garnish, watercress and rocket salad  
Peppercorn, Stilton, Bordelaise, Béarnaise, m

### Dessert

Sticky toffee pudding, vanilla custard	e,m,g	5.95
Apple tart tatin, vanilla ice	e,m,	5.95
Steamed chocolate sponge, coconut sorbet	vg	5.95
Lemon meringue pie, raspberry sorbet	g,m	5.95
Cheese board	g	7.95/11.95

Menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten  
L - lupin M – milk & dairy Mo \_ molluscs Mu – mustard N - tree nuts  
P – peanuts Se – sesame Sh – shellfish So soybeans Su – sulphur dioxide & sulphites  
Vg – vegan V – vegetarian \* can be adapted to gluten free