

A la Carte

- V Basket of bread with butter or olive oil and balsamic vinegar £3.50
- V Roasted garlic, hummus and toasted pita bread £6.00

Starters

- Cream of Jerusalem artichoke soup with parmesan and truffle oil £6.00
- Seared beef carpaccio, horseradish panacotta and pickled carrots £8.95
- Veal, bacon and green olive terrine with sweet pepper jam £7.95
- Snails and wild mushroom tartlet with garlic butter £8.95/£15.95
- N Seared scallops with celeriac purée, crispy pancetta and maple sauce £9.95/£16.95
- Steamed mussels with garlic, cherry tomatoes and basil £7.25/£12.50
- V Roasted peppers and ricotta timbale with sauce vierge £7.25
- V Pear tatin with stilton cream £6.75
- V Warm roasted fennel and squash salad with Moroccan dressing £5.95

Mains

- Monkfish and tiger prawn 'nage' with leek and carrot £19.95
- Curried roast cod with garlic spinach and saffron mussel cream £17.95
- Seared bass fillet with puy lentils and salsa verde £19.75
- V Lemon and aubergine risotto £7.95/£14.50
- VN Gorgonzola and walnut ravioli £7.95/£14.50
- Braised ox cheek with caramelised shallots, parsnip purée £17.95
- Roast partridge with braised red cabbage, sage and bacon jus £18.95
- Roast duck breast with bitter orange sauce,
potato dauphinoise and charred red chicory £19.95
- Ebury sausages, caramelised red onion mash, rosemary jus £14.50

Grills

- 8oz Scottish fillet steak £29.50
- 8oz Scottish sirloin steak £19.50
- Dutch calves' liver and bacon £15.95
- Trio of Lamb cutlets served with fresh mint sauce £17.95
- "Les landes" corn-fed half chicken £13.75
- Served with chips or salad, pepper sauce, garlic butter or béarnaise sauce

Side dishes

- Rocket and parmesan with lemon and olive oil dressing £4.60
- Tomato and red onion salad with balsamic vinaigrette £3.80
- Mixed or green salad £3.80
- Mixed vegetables – curly kale, garlic mushrooms, buttered spinach £4.90/£8.20
- New potatoes, chips, creamed mash or an individual portion of vegetables £3.80

Manager: *Trent Williams*

Head chef: *Bernard Dumonteil*

All prices include VAT

An optional 12.5% service charge
will be added to your final bill

V Vegetarian

N May contain nuts

25 October 2012

£25.00 Menu

3 Courses with a complimentary glass of Champagne

2 Courses for £19.00

Set menu is available Monday to Friday lunches
and from 6pm until 8pm daily

V Cream of broccoli and stilton soup

Steamed mussels with a caper, chilli and tomato sauce

Chicken liver parfait with madeira jelly and grilled bread

V Warm roast fennel and butternut squash with a moroccan dressing

Swordfish steak, noodles and stir fried vegetables

Duck leg confit with braised red cabbage

V Roasted pepper with chick pea ratatouille and pilaf rice

Creme catalane

Basil panacotta with strawberry

Home-made ice cream or sorbets

Somerset Brie or Colston Basset Stilton with fruit and savoury biscuits

Desserts

N Fig and pistachio roulade with honey crème anglaise	£6.50
Caramelised lemon and lime tart with blackcurrant coulis	£6.50
Steamed apple and raisin pudding with cider syrup	£6.50
Blackberry jelly with blackberry mousse	£6.50
Hot chocolate moelleux with a soft toffee centre	£6.50
Home-made ice cream – coffee, dark chocolate, lemon curd or vanilla (please choose 3 scoops)	£5.50
Home-made sorbet – lemon, mint or raspberry (please choose 3 scoops)	£5.50

Cheese

Blackstick Blue, Cornish Yarg, Mayfield with pear, grapes and quince jelly Served with oat cakes and water biscuits	£9.50
A single portion of a cheese	£6.50
Filter coffee or single espresso	£2.40
Cappuccino, latte or double espresso	£2.90
Pot of tea – English breakfast, earl grey, peppermint, camomile or green tea	£2.40
All served with a homemade whisky chocolate truffle	

Wines of the Month

Chardonnay Reserva - Echeverria - 2011 – Chile abv 13.0%

A fresh, complex oak-aged Chardonnay from Chile's Curico Valley. It shows ripe peach, pineapple and dried fruit aromas with a satisfyingly long, toasty palate.

Glass (175ml)	Bottle (750ml)
£6.20	£26.00

Syrah Reserva - Echeverria - 2010 – Chile abv 14.5%

Deep garnet red with hints of violet - highly aromatic of blackberries, plum and peppercorns with a tangy, dry-yet-fruity medium body. Well balanced and rounded with a juicy and long lasting finish.

£6.40	£27.00
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