

Gluten Free Menu

- V Gluten free bread with butter or olive oil and balsamic vinegar £3.50
- V Roasted garlic, hummus and toasted gluten free 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
- 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 pepper and ricotta timbale with sauce vierge £7.25

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
- 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 £17.95
- "Les landes" corn-fed half chicken £13.75

Served with chips or salad, pepper sauce, garlic butter or béarnaise sauce

Sides

- Rocket and parmesan with lemon and olive oil dressing £4.60
- Tomato and red onions with balsamic vinaigrette £3.80
- Mixed or green salad £3.80
- Mixed vegetables – spinach, curly kale or garlic mushrooms £4.90/£8.20
- New potatoes, chips or an individual portion of vegetables £4.00

Desserts

- N Fig and pistachio roulade with honey crème anglaise £6.50
- Steamed apple and raisin pudding with cider syrup £6.50
- Hot chocolate moelleux with a soft toffee centre £6.50
- Banana fritters with bitter chocolate and honey £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, quince jelly £9.50
- Single portion of either cheese served with gluten free biscuits £5.50

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