

## Starters

### Anti-Pasto Platter

*Platter with Prosciutto, Bresaola, Parmesan Reggiano, marinated Olives and sun-dried Tomatoes*

£9.75

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### Balsamic Garlic Prawns

*Garlic and Balsamic marinated Prawns served on a Ragout of Mussels, Crab and Cherry Tomato*

£9.95

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### Prosciutto Wrapped Pigeon Breast

*With sautéed New Potatoes and Black Pudding salad*

£8.95

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### Coquilles St. Jacques

*Scallops with Potatoes and Mushroom sauce, the Great Hallingbury Manor way*

£9.95

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## Soups

### Minestrone Al Forno

*Home-made Vegetable Soup with Courgettes, Carrots, Cabbage, Tomato and White Beans garnished with Pesto  
Crostini*

£5.95

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### Soup of the day

*Served with crusty Bread*

£5.95

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## Main Courses

### Seafood Offerings

#### Baked Sea Bass a La Greque

*Baked fillet of Sea Bass with sliced Potato, Spinach topped with slices of Tomato and Onion and dressed with  
Garlic Olive Oil and*

*Lemon juice served with Mescaline of mixed Greens*

£15.95

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#### Cod Royale

*Crowned with King Smoked Salmon and Horseradish crust accompanied by sautéed Swiss Chard, sliced Truffle  
and Cauliflower purée*

*and Beurre Blanc*

£16.95

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#### Tray Baked Salmon

*With Green Beans, New Potatoes, Sundried Tomatoes and Olives*

## Main Courses

### Meat Delights

Aged Grilled Angus Beef

*With sautéed flat Mushroom, Spinach and Duchess Potatoes with a Cognac reduction*

£21.95

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Grilled Sirloin

*7oz. Sirloin Steak cooked to your liking served the traditional way with roasted Plum Tomatoes, sautéed Button Mushrooms,*

*chunky Chips and Peppercorn sauce*

£18.95

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Grilled Venison Steak

*Served with sweet Carrot, Onion and Potato roesti, braised Red Cabbage alongside Red Current reduction*

£18.95

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Double cut Rack of Lamb with a Garlic Dijon Crust

*With fine Green Beans, Ratatouille, Parmesan Potatoes and Rosemary jus*

£18.95

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Baked all natural Organic Chicken Breast

*With Parsnip puree, creamy Savoy Cabbage and Thyme jus*

£15.95

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### HOW WOULD YOU LIKE YOUR STEAK?

**RARE** - Steak should be warm through the middle, lightly charred on the outside, browned around the sides and bright red in the middle.

**MEDIUM RARE** - Steak should be warm through the middle with a hint of red. Most of the center of the steak should be pink.

**MEDIUM** - Steak should have a thick band of light pink through the middle but, more browned than pink.

**MEDIUM WELL** - Steak should have a hint of pink in the very middle of the steak. The surface should be a dark brown with good charring on the top and bottom.

**WELL DONE** - 12-15 minutes per side. This meat has no hint of pink at all.

### Vegetarian Options

Vegetable Risotto

*Risotto served with an assortment of Wild Mushrooms, Rocket and Parmesan shavings*

£10.95

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Stuffed Aubergine

*With Provencal Vegetables and Balsamic dressing*

£10.95

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## Desserts

Cointreau Chocolate Panna Cotta

*Italian dessert with Chocolate Orange Liqueur and mixed Berries compote*

£6.75

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Fresh Fruit Platter

*Served with Cream or Sorbet*

£5.95

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Apple Crumble with Vanilla Ice Cream

*Very English with Cinnamon shot and Vanilla Ice Cream*

£5.95

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New York Cheese Cake

*All the way from the U.S.A. a rich Cheese Cake served with Raspberry ripple*

£6.95

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Cheese Board

*A selection of fine British and French Cheeses*

£7.95

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Selection of fine Ice Cream and Sorbets

£5.95

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## We Recommend

### DESSEERT WINE

Château du Seuil, Cerons | France

50ml

£3.50

*Rich, luscious and sweet with a pronounced honeyed bouquet and fresh citrus flavours.*

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### PORT

Graham's LBV, Douro Portugal

Single vintage: rich and fruity with elements of figs, chocolate and spice

50ml

£3.50

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## Hot Beverages

### ESPRESSO

£2.60

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CAFÉ AMERICANO - *Rich, full-bodied espresso with hot water*

£2.95

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CAPPUCINO – *Espresso with steamed milk, topped with a deep layer of foam*

£3.10

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CAFÉ LATTE - *Rich, full-bodied espresso in steamed milk, lightly topped with foam*

£3.10

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IRISH COFFEE with Jameson

£6.25

BAILEY'S COFFEE

£6.25

FRENCH COFFEE with Grand Marnier

£6.25

ITALIAN CLASSICO with Amaretto

£6.25

ESPRESSO COFFEE with Amaretto

£6.25