

# A la Carte Menu - Winter 2012

# from 16th October

Extra bread, virgin olive oil and balsamic. £1.50

Mixed Olives £2.50

Char Grilled chorizo £2.50

Feta cheese, sun blushed tomatoes, hot and sour pimentos £3

#### Starters

Butternut squash volute, spinach and fontina Dumplings £6.50

Lobster bisque cappuccino £8.50

Lentil, pancetta and rosemary zuppa £7.50

Scottish smoked salmon, potato and dill crème fresh, caper berries and lemon £8.50

Warm goat's cheese Carpaccio and pine nut crust £7.50

Seared duck foie gras, beetroot, spring onion and potato salad, sherry vinegar dressing £9.20

Chicken liver parfait, black pepper, cinnamon butter, orange kumquat jam, toasted ciabatta £7.50

Penne pasta, sprouting Broccoli, pine nut, wild rocket, basil pesto region parmesan £6.50 /£12.50

Devonshire crab lobster, vine tomatoes, chilli and basil spaghetti, £9.50 /£14.50

Large Diver caught Scallop in the shell with spinach and Gruyere cheese gratin £12.95

Char grilled Radicchio, ceps and gorgonzola risotto £7.50 /£12.50

Potato gnocchi tomato chill and basil £7.80/£13.50

Antipasti for 2 £14.50

Buffalo mozzarella, balsamic onions, Milano salami, Italian, cured Bresaola, Parma ham, Wilshire ham, artichokes, olives, garlic aioli, Extra virgin olive oil, toasted breads



#### Main course

British beef shin, Ossobuco cannelloni bean £23.50

Glazed Barbary Duck breast, sweet corn pancake, sautéed chilli Swiss chard £18.50

Organic Salmon, mussels, queen scallop and prawn fish pie. 19.50

Mussels, cockles, clams, white wine, parsley, cream tagliatelle £13.50

Line caught Sea bass, Sprouting broccoli, French beans, lemon £21.80

Grilled Wild boar sausages, parmesan Polenta, balsamic sweet pearl onions, and braised fennel £17.50

Belly Pork, braised kale, roast pumpkin and apple puree calvados jus £17.50

New season roast rack of Lamb, sweet potato, wild garlic and leek strudel £24.50

## Number 12 Grill

(All served with hand-cut chips, roast plum tomatoes, Portobello mushrooms)

Fillet steak £26.00

Rib eye £19.50

Sirloin £22.50

Chicken £15.50

Mixed grill £25.95 or £41 for two

Fillet, Lamb, rib eye, sirloin, chicken, pork belly,

#### Sauces

Hollandaise

Green pepper corn

Cherry vine tomato, shallot, sherry vinegar salsa

Blue cheese cream



#### Side orders

All at 2.95

French beans and sauté shallots

Sauté spinach chilli and garlic

Steamed new potatoes and minted butter

Hand cut chips

Potato, parsley and parmesan croquette, tomato sauce

Creamed parmesan and olive Polenta

Macaroni cheese truffle and cauliflower gratin

Wild Rocket, Reggiano Parmesan, balsamic

Mixed seasonal leaves, cherry vine tomatoes, mustard lemon cream dressing

Rocket, mozzarella, sun blushed tomatoes, balsamic, extra virgin olive oil

### Desserts

Tiramisu served with a shot of amaretto liqueur £7.95

Classic lemon tart and mascarpone £6.50

Apple and black berries crumble £7

Selection of British and Italian cheeses, oat biscuits, water biscuits, spiced plum chutney, Montgomery cheddar, Colston Bassett stilton, Pecorino, Caprino £9.45

Chocolate Brownie, basil ice cream £7.50

House selection of Ice Creams and sorbets £2 per scoop

House selection sorbets £1.50 per scoop