

#### **Starters**

Pea & Ham Soup with Parsley Beignets £6.00

Homemade Brioche with Wild Mushrooms, Smoked Mozzarella & Herbs £6.50

Serrano Ham, Marinated Potato & Raclette with Confit Tomatoes £6.50

Chicken Liver Parfait, Red Onion Marmalade, Polenta Bread £6.50

Salad of Home Cured Salmon, Artichoke & Radish £6.50

# Main Course

Whole Grilled Lemon Sole, Seasonal Vegetables, Caper Sauce £18.50

Navarin of Lamb, Tomatoes, Braised Onions with Boulangère Potato £16.00

Breast of Chicken, Butter Beans, Smoked Bacon & Kale £13.50

Aged West Country Rib Eye, Dauphinoise Potato, Buttered Greens, Homemade Mushroom Relish £21.50

Provencal Vegetable Risotto, Rocket Pesto, Parmesan £12.50

Your choice of side dishes at £3.00 per portion
Olive Oil Mash, Chips, Tomato, Mozzarella & Shallot Salad,
Panache of Vegetables

# Wine of the Month

Chablis 1er Cru - France - 2007 £47.00 Pineapple, Mango and aniseed is followed by a harmonious palate with an added hint of honeyed fruit

Chateau de Tersac - France - 2005 £35.95 Rich, ripe Corbieres full of mediterranean warmth, showing raspberry and cassis fruit a touch of rocky mineralite

# To Finish...

Black Figs, Raspberries, Strawberries, Blueberries with Honey Crème Fraiche £5.50

Dark Chocolate Marquise, Anglais Sauce, Pistachio's £6.50

Crème Caramel with an Apple, Pear & Berry Compote £6.00

Cheese & Biscuits £9.50

# **Dessert Wines**

Chateau de Stony Half, Muscat de Frontignan 2007 £16.95 (Half Bottle)

Sweet & highly perfumed with honey & orange marmalade fruits. Rich & floral on the finish.

Museum Reserve Antique Tawny Barossa £23.50

This outstanding old dessert wine is deep in Tawny colour, with an aroma of wood aged rancio, elegant brandy spirit & hints of dried fruits & spices

Ferreira Late Bottled Vintage 2000 Portugal £32.00 (72cl bottle)
Black fruits along with chocolate, cocoa, floral aromas & a slight hint
of spices. In the mouth it is a full-bodied wine with great balance
between sweetness and roundness.

Ferreira Vintage 2000 Portugal £55.00

Richly concentrated port just beginning to show signs of maturity, with blackberry & liquorice flavours, good dense structure, and a delicious sweet, long finish.

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# Enjoy a Coffee or Tea in the lounge £2.50 per person

Liqueur Coffee from £7

Port from £4.50 (50 cl) Cognac from £5.50 (25 cl) Calvados from £6.50 (25 cl) Armagnac from £6.50 (25 cl) Liqueurs from £5 (25 cl)