

# Sample Seasonal Menu



<i>Aperitifs</i>	Grand Mandarin Martini	6.25	Apple, elderflower & mint	4.50
<i>Starters</i>	Wild mushroom soup with truffle oil & croutons			5.00
	Aromatic roasted beetroot salad with aged feta, rocket & toasted walnuts			6.50
	Stuffed peppers with Bocconcini cheese & basil pesto			7.00
	Twice baked goat's cheese & hazelnut soufflé with saffron poached pears			6.50
	Crispy duck & watercress salad			7.50
	Lobster salad with roast tomato, crispy bacon, soft egg & warm tarragon butter			9.00
<i>Big or small</i>	Grilled Manx kipper with poached egg & samphire	6.50		11.95
	Greek salad with dips & grilled pitta	6.50		11.95
	Caesar salad with smoked chicken, anchovies, crispy bacon & avocado	7.50		13.50
	Carpaccio of yellow fin tuna with ginger & soy dressing	8.50		13.95
<i>Mains</i>	Pea & girolle risotto with shaved Parmesan & pea shoots			11.95
	Depot fishcake with white cabbage, shrimp & fennel salad, wasabi mayo			12.50
	Seared mackerel fillet with steamed bok choy, black bean, soy & ginger dressing			13.95
	Swordfish with mash, samphire, mango & papaya salsa			15.50
	Veal chop with braised lentils, veggies, trompettes & baby onions			16.50
	Chargrilled marinated bavette with fried spring greens, chips & garlic béarnaise			16.50
	Roast duck breast with summer cherries, tender broccoli & celeriac-carrot puree			17.50
	Sea bass & grilled scallops with crayfish, tarragon & baby spinach risotto			19.95
	Chargrilled cote de boeuf with triple cooked chips & garlic béarnaise			21.95
<i>Sides</i>	Chips or Mash	4.00	Green salad	3.75
	Buttered spinach	4.00	Tomato & red onion salad	4.50
	Broccoli, chilli, garlic & ginger	3.75	Rocket & parmesan	4.50
<i>Puddings</i>	Selection of ice creams & sorbets			5.95
	Sticky orange cake with Greek yoghurt			6.00
	Crème brulee with peanut butter cookie			6.00
	Sticky toffee & date pudding with toffee sauce & banana ice cream			6.00
	Baked vanilla cheesecake with blueberry compote & maple syrup			6.00
	Warm chocolate cake with pistachio ice cream			6.00
	Lemon posset with black berries & shortbread			6.00
	Pain de genes ( <i>French almond cake</i> ) with clotted cream & strawberry compote			6.00
	Eton mess with toasted almonds, vanilla ice cream & mixed berries			6.00
	Stilton, Celtic Promise & Sharpham cheese with onion marmalade			7.95



Please note we cannot guarantee the absence of nut traces in any of our dishes. If you have a food allergy please let us know.  
All prices include VAT. An optional 12.5% gratuity will be indicated on your bill.