

**Restaurant Lunch - Monday to Saturday**  
**Why not add a starter to enjoy three courses**  
**or choose two starters as a light lunch priced accordingly**



**Minestrone soup** with garlic crouton £7.95

**Oakford Oysters Half Dozen** £12.50 Fully traceable, sourced and certified

**Moules Marinière** with white wine, cream and a touch of garlic £12.95

**Prawn and crab cocktail** fairly big and as good as you'll get £10.95

**Seared scallops**, pig cheek Hoi sin and Asian textures £14.75

**Caesar salad** crisp lettuce with bacon, croutons and parmesan cheese, tossed in a garlic dressing £9.50

**Galia melon** with fresh figs and fruits £9.95 or with Tuscan ham £14.95

**Crab and Brown Shrimp fish cake** with baby leaves and tartare sauce £11.50

**Pear and endive salad** toasted walnuts, Colston Bassett £9.25

**Chicken liver pâté** with an orange and redcurrant sauce £12.50

**Tempura of king prawns** and baby asparagus with lime and coriander salsa £15.95

**Gnocchi** fresh peas, asparagus and mint £10.25

**Finest Scotch smoked salmon** with caper berries £13.50

**Gruyère cheese fritters** with a thai jelly £10.50

**Or for £25.95 please choose any of the following dishes with cheese or dessert**

**Half lobster spaghetti** tossed in lobster oil with tomato and mild chilli

**A large Dover sole** grilled or deep fried with a chive mash £12.50 extra

**Breast of chicken** served on a bed of tagliatelle with smoked bacon and mushroom cream

**Half lobster salad** served with a dressed salad, thick mayonnaise and new potatoes

**Fillet of Atlantic cod** pea purée, pancetta and caper sauce

**Fish and chips** fresh haddock from Billingsgate market served in a crispy batter with mushy peas

**English sirloin of beef** roasted on the bone, rare to medium, carved at your table with Yorkshire pudding, a panaché of vegetables and roasted potatoes

**Half a Woodbridge duck** with a sage and onion stuffing, apple sauce, a panaché of vegetables and roast potatoes

**Omelette Arnold Bennett** - three egg omelette with natural smoked haddock in a cream sauce

**Seared calves liver** pommes mousseline, savoy cabbage and bacon

**Slow cooked Pork Collar**, lovage mash and braised baby gem lettuce

**Dessert Trolley or a selection of Ice Creams & Sorbets**

**Cheese Trolley**

Lincolnshire Poacher - mature cheddar made by Simon and Tim Jones  
Colston Bassett Stilton made by Richard Rowlett & Billy Kevan at Colston Bassett  
Brie de Meaux, Donge made by the Donge family near Triconville, France  
Swaledale - firm yet slightly crumbly goat's cheese made by Mandy Reed in Richmond, Yorkshire  
Cote Hill Blue - blue veined cheese from the Davenport's Cote Hill Dairy in Lincolnshire  
with celery, grapes and Welbournes Bakery plum loaf

Filter, Cappuccino, or Decaffeinated Coffee or  
a Selection of Teas with chocolate truffles £4.75

Espresso Coffee with chocolate truffles £2.75

Paul Reseigh: Head Chef

Paul Nicholls and Edward Lunn : Sous Chefs

Please advise our team of any special dietary requirements

All prices include VAT