



Choose from the following together with Cheese or Dessert – £32.00  
Why not spoil yourself and add an entrée – shown opposite

**Spaghetti all'Aragosta** – half lobster, lobster oil, tomato, mild chilli

**A large Dover Sole** – grilled or deep fried, chive mash £21.00 extra

**Breast of Chicken** – tagliatelle, smoked bacon, mushroom cream

**Lobster Salad** – half lobster, salad, thick mayonnaise, new potatoes

**Roast Sirloin of English Beef** – rare to medium on the bone, carved at your table, Yorkshire pudding, a panaché of vegetables, roasted potatoes

**Roasted Loch Duart Salmon** – chive and sweetcorn risotto, green onion oil

**Fish and Chips** – fresh haddock from Billingsgate Market, crisply battered, mushy peas

**Omelette Arnold Bennett** – three egg omelette, natural smoked haddock, cream sauce

**Half a Woodbridge Duck** – sage and onion stuffing, apple sauce, a panaché of vegetables, roasted potatoes

**Seared Calves' Liver** – pommes mousseline, Savoy cabbage, bacon

**Butter fried Skate Wing** – new potatoes, warm caper and cornichon sauce

**Pea and Broad Bean Risotto** – crispy egg, mint oil

## Entrées

**Pea and Smoked Ham Hock Velouté** – poached bantam egg £9.00

**Rock Oysters from Cornwall** – half dozen £16.00

**Prawn and Crab Cocktail** – generous and as good as you'll get £14.50

**Seared Shetland Scallops** – caramelised pork belly, compressed apple, crispy black pudding, apple purée £19.95

**Galia Melon** – fresh figs, fruits £12.50 – together with Tuscan ham £18.00

**Chicken Liver Parfait** – orange and redcurrant sauce, toast £15.75

**Tempura of King Prawns** – Thai asparagus, lime and coriander salsa £19.95

**Moules Marinière** – white wine, cream and garlic sauce £15.55

**Crab and Prawn Fish Cake** – leaf salad, roasted red pepper mayonnaise £15.00

**Smoked Salmon from The Severn & Wye Smokery** – £18.95

**Gruyère Cheese Fritters** – Thai jelly £12.90

**Chicory Salad** – Stilton, pear, walnuts £13.95

**Dessert Trolley** – scrumptious, irresistible puddings, or a selection of Ice Creams and Sorbets

**Cheese Trolley** – Lincolnshire Poacher, Brie de Meaux, Colston Bassett Stilton  
Celery, grapes, Welbournes Bakery plum loaf

**Filter, Cappuccino, Decaffeinated Coffee**  
or a selection of Teas, chocolate truffles £5.55  
**Espresso Coffee**, chocolate truffles £3.50

Please advise The Team of any food allergies

VAT is included, gratuities are at the discretion of the guest

Chef Patron: Paul Reseigh    Head Chef: Paul Nicholls    Sous Chef: Mark Alsop  
Service Managers: Paul Bennett, Petros Psyllakis    Restaurant Managers: Katie Jarvis, Stefan Neagu