

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 British Beef – rare to medium on the bone, carved at your table from the silver trolley, Yorkshire pudding, a panaché of vegetables, roast 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, roast 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 £9.45

Rock Oysters from Cornwall – half dozen £16.25

Prawn and Crab Cocktail – generous and as good as you'll get £14.95

Seared Shetland Scallops – caramelised pork belly, compressed apple, crispy black pudding, apple purée £20.95

San Daniele Ham – fresh fig, Williams pear, Grana Padano cheese £19.00

Chicken Liver Parfait – orange and redcurrant sauce, toasted sourdough £16.75

Tempura King Prawns – Thai asparagus, lime and coriander salsa £20.95

Moules Marinière – white wine, cream and garlic sauce £15.75

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

Severn & Wye Smoked Salmon – gin cured salmon, dill crème fraîche, sourdough crumb £19.00

Gruyère Cheese Fritters – lemongrass and ginger jelly £13.95

Dessert Trolley – scrumptious, irresistible puddings
 or Ice Creams and Sorbets

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

Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee
 or Teas and Infusions, chocolate truffles £5.60

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: Mark Alsop
 Service Managers: Paul Bennett, Petros Psyllakis | Restaurant Managers: Katie Jarvis, Stefan Neagu