

STARTERS WITH SUGGESTED WINES BY THE GLASS

SOUP OF THE DAY

GUINEA FOWL TERRINE, APPLE & CHUTNEY & BROWN TOAST

*415 WILD SOUTH SAUVIGNON BLANC, MARLBOROUGH,
NEW ZEALAND 2008 £9.00*

KIPPER CROQUETTES, CELERIAC REMOULADE, HAZELNUT DRESSING
& MIXED SALAD

293 SANCERRE, A NEVEU, LOIRE, FRANCE 2008 £11.00

MAINS WITH SUGGESTED WINES BY THE GLASS

“COQ AU VIN”

373 ESTANCIA CHARDONNAY, MONTERREY, USA 2007 £11.00

BEETROOT RISOTTO CAKE, BLUE CHEESE,
RED ONION & PINENUTS

668 CHIANTI, MONTELLORI, TUSCANY, 2007 £9.00

PAN FRIED PLAICE, STIR FRIED COS, CUCUMBER,
GINGER, SHELLFISH CONSOMME

220 RULLY, ALBERT SOUNIT, ST. JACQUES, BURGUNDY, FRANCE 2007 £14.00

SIDES (£3.95)

ROCKET & PARMESAN SALAD

DAUPHINOISE POTATO

MIXED LEAF SALAD

BUTTERED NEW POTATOES

TRADITIONAL CAESAR SALAD

CHUNKY CHIPS

CHERRY TOMATO & SHALLOT SALAD

MASH POTATOES

SAUTEED MUSHROOMS

CHANTENAY CARROTS

SEASONAL CABBAGE

ROASTED ROOT VEGETABLES

DESSERTS

ICED NOUGAT PARFAIT WITH PASSION FRUIT
AND MANGO SORBET

806 JURANCON URULOAT, CHARLES HOURS 2007, 125ML £10.50

LIGHT CHOCOLATE CARAMEL MOUSSE, CRUNCHY
HAZELNUT, WHITE COFFEE ICE CREAM

834 RECIOTO DELLA VALPOLICELLA, VENETO 2005, 125ML £14.00

A SELECTION OF HOME MADE ICE CREAM & SORBET