

STARTERS

TERRINE OF OLD SPOT PORK, APPLE & RAISIN CHUTNEY,
PEA SHOOT SALAD

760 MERLOT/CABERNET, LADYBIRD, SOUTH AFRICA 2007 £11.00

ONION SQUASH VELOUTE

SOUSED HALIBUT & RED MULLET, PINK PEPPER CORNS,
VODKA JELLY

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

MAINS

“COQ AU VIN”

373 ESTANCIA CHARDONNAY, MONTERREY, USA 2007 £11.00

WILD MUSHROOM RISOTTO

541 BROUILLY, LOUIS TETE, BEAUJOLAIS, FRANCE 2008 £7.50

JOHN DORY, SAUTEE OF GNOCCHI, SHRIMP, OCTOPUS, GARLIC &
PARSLEY, HORSERADISH & ROSEMARY CREAM

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

SAUTEE 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