

Additional Dishes

15th October 2015

River Fowey mussels
with Thai curry sauce £7.25

Devils on horseback	£4.50
Josper roasted Chorizo	£4.50
Chicken Satay, peanut sauce	£4.50
Deep fried goats' cheese, onion relish	£4.50
Gordal Reina Olives	£4.00
Taramasalata with pitta bread	£4.50
To share 3 nibbles (2-4 people)	£9.50

Mughlai Lamb Curry with Pilau Rice and Naan
£12.95

Ammar is a student studying Hospitality at Birmingham University. As part of his course he has worked with our chefs to introduce a traditional dish from his family home in Pakistan, he is happy to explain this dish to you and would be delighted to hear your feedback

Homemade bread & Sicilian olive oil are complimentary. Aged balsamic vinegar £2.00 (25ml)

Roast sweet potato soup with wood roasted pepper, chilli & coriander salsa £5.95

Maple roasted figs, braised chicory, ricotta & roasted walnuts £7.25

Portland crab, spinach, chilli, lemon, coriander & fresh potato gnocchi £9.25

Roast hand dived Orkney scallops, cauliflower puree, sultana, caper & thyme dressing £11.50

Gran Riserva Parma ham, artichoke & lemon salad £10.50

Fillet of John Dory, Josper grilled & puree fennel, crisp potatoes, Sicilian olive oil & lemon £21.00

Roast Pheasant breast, slow cooked thigh, braised Savoy cabbage, roast potatoes, Bourguignonne sauce £17.00

Josper grilled Iberico Pork cutlet, roast young parsnips, parsnip puree & sauce Robert £17.95

Denham Estate Venison loin, Pomme Anna, creamed spinach, roasted beetroot £18.95

Wild mushroom & Amontillado cottage pie, roasted Chantenay carrots £16.95

Simply Grilled Cornish Fish, Chive Butter Sauce or Tartare Sauce and two side dishes:

Fillet of Gilthead Bream £15.95 Fillet of Hake £16.50 Fillet of Plaice £18.50 Whole Dover Sole £26.00

Steaks: - Our beef is specially selected from Aberdeenshire farms and grilled in the Josper Oven

Choose two sides with your steak:

We recommend cooking rare or medium. Well done (with no pink) – can take 45 - 50 mins. to prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content, more flavour £26.00 (10oz)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £27.00 (10oz)

Fillet - very lean, little or no fat Tournedos £29.75 (8oz)

Medallions £26.95 (8oz) Chateaubriand for sharing £65.00 (18oz) *(Limited availability)*

Cote de Boeuf - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £58.00 (24oz)

Sauces for steaks – Stilton Hollandaise, Peppercorn or Béarnaise £2.00

Sides: Triple cooked Chips £3.60 Creamed potato £3.60 Pink Fir potatoes £3.60

Spinach – buttered or creamed £3.60 Honey roasted parsnips £3.60

Portobello mushrooms £3.60 Sprouting broccoli, almonds, thyme & lemon £3.60

Baby gem salad, pear, blue cheese & walnuts £3.60 Stevington beetroot & yoghurt salad £3.60

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team. Some of our dishes take longer to cook, do let us know if you are in a hurry

Please be aware all game birds on our menu are wild and may contain shot

Puddings & sweet wines (75ml); cheese & port

Classic lemon tart, Neal's Yard Dairy crème fraîche £6.95 ('The Welder' Chenin Blanc £5.80)

Pear & calvados crème brulee £6.95 (Chateau Laville, Sauternes £8.95)

Michel Cluizel chocolate mousse, macaron with almond ice cream, amaretto & caramel £7.95 (Quady Orange Muscat £5.00)

Caramelised apple tart, calvados sauce and toffee ripple ice cream £7.25 (Chateau Laville, Sauternes £8.95)

Caramel soufflé, maple & pecan ice cream £8.95 (Il Cascinone Moscato Passito 'Palazzina' £5.80)

Homemade ice creams; vanilla, chocolate, maple & pecan £1.75 a scoop

Homemade sorbet: Prosecco, cassis £1.75 a scoop

Madagascan vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £7.50

Artisan Cheese Selections £8.75

British cheese from Neal's Yard Dairy, oatmeal biscuits and quince jelly:

St James – unpasteurised, wash rind, ewe's milk cheese, from Holker Farm Dairy, Cumbria

Lincolnshire Poacher – unpasteurised cow's milk cheese from near Alford, Lincolnshire

Stichelton - traditional unpasteurised blue, cow's milk cheese from Welbeck Estate, Nottinghamshire

French cheese from Premier Cheese, water biscuits and Confit de Pinot Noir:

Mothais sur Feuille – unpasteurised goat's cheese, soft runny texture from Poitou-Charentes

Livarot AOC – unpasteurised wash rind cow's milk cheese from Basse-Normandie

Fourme d'Ambert AOC – unpasteurised, soft, blue, cow's milk cheese, from Auvergne

Italian cheese from Filippo Volpe, water biscuits and chestnut honey:

La Tur Alta Langa – soft cheese from cows, sheep and goats milk from Alba, Piedmont

Tuma Persa – traditional unpasteurised cow's milk cheese coated in crushed peppercorn, Palermo, Sicily

Toma Blu – pasteurised blue cow's milk cheese, Piedmont

Recommended wine to have with cheese

2012 Chateau Laville, Sauternes	£8.95 (75ml)
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For a light sweet refreshing end to a meal try:

2013 Moscato D'Asti, Contero Strevi, Piedmont, Italy 5.5% alc	£5.95 (125ml)
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Port by the glass (75ml)

Quinta do Infantado LBV 2009	£5.50
Krohn Colheita Tawny Port 2001	£6.00
Croft Quinta da Roeda Vintage Port 2002	£6.00

Coffee- Musetti Paradiso with chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills)	£2.90
Espresso	£1.75
Latte	£3.00
Homemade chocolate truffles; Barbados Rum, Coffee or Hazelnut	70p each

Taylors of Harrogate Teas with chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine	£3.00
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