

restaurant menu

two
courses
for only
£15.00

three
courses
for only
£18.00

appetisers

crayfish and prawn cocktail	£3.00
fresh tropical fruit on variety of coulis	£3.00

sharing platters

anti-pasti breads, olives, smoked fish, cured meats, pickles and dippers	£9.00
asian grill tempura prawns, crab cake, crispy salt and pepper squid, thai chicken skewers, oriental salad with sweet chilli sauce and honey sesame dipping	£9.00

starters

homemade soup of the day (v) with freshly baked bread	£4.00
sesame beef skewers with soy stir-fry noodles	£5.00
wafer thin mango and melon served with berry cordial	£4.50
smoked salmon pate with anchovy mascarpone on oatmeal cake	£5.50
smoked haddock with poached egg spinach and potato galette and lemon butter sauce	£5.50
tian of root vegetables topped with tomato concasse and herb oil	£5.00
goats cheese and red onion marmalade tartlet with asparagus and herb cream	£6.50
scallop, potato and sausage fricasee with tomato vinaigrette and caviar	£7.50
starter of the day	£6.00

pastas

provencale rigatoni with mediterranean vegetables and goats cheese gratin	£8.00
seafood carbonara penne with mushrooms, spinach and crispy pancetta	£8.00
pasta of the day	£8.00

fish dishes

teriyaki salmon fillet with sesame glazed pak-choi	£14.50
crispy sea-bass fillet with seasonal greens	£13.50
grilled tuna steak with french beans and chilli saffron butter	£15.00
fish of the day	£15.00

side orders

chunky chips	
asian greens	
mixed vegetables	
mixed salad	
french beans with tomato concasse	
roasted new potatoes	all £3.00

main courses

chargrilled chicken breast supreme with baton carrots, broccoli and creamy mushroom sauce	£13.00
roasted pork belly with spring onion mashed potato and cumin seed sauce	£14.00
herb-cruste rack of lamb with savoy cabbage, baby root vegetables and garlic burgundy jus	£16.00
braised duck leg pan-fried duck breast with chinese vegetables, aromatic plum sauce and lotus root crisps	£16.00

the grill

8oz sirloin steak	£15.00
7oz fillet steak*	£17.00
10oz rib of beef on the bone*	£18.00

all steaks are marinated in garlic and herb extra virgin olive oil served with button mushrooms, roasted tomatoes, chips and sauce of choice – mustard and mushroom, 3 peppercorn, chilli and saffron butter
*£2 supplement to fixed price 2 or 3 course menus

desserts

passion berry pavlova	
vanilla and elder flower brulee with tuilles	
chocolate and toffee spring rolls with honeycomb ice-cream	
red wine poached pear with chocolate sauce and champagne sorbet	
pistachio and citrus cheesecake with mango sorbet	
choice of three ice creams or sorbet served with biscotti	
cheese board selection	
special dessert	all £5.50

vip menu

a three course menu for £12.50
(available sunday through to thursday only)

starters

soup of the day with fresh bread
chilli and garlic head on tiger prawns with focaccia
flat bread with homous and tzatziki
thai chicken skewers with noodle salad

main courses

6oz rump steak with chips, mushrooms
and pepper sauce
thai green prawn curry with vegetable jasmine rice
roasted chicken breast supreme with
potatoes and mushroom sauce
battered fish and chips with peas,
tartare sauce and lemon

desserts

eton mess with berries
chocolate fudge cake with ice cream
ice-creams and sorbet
special dessert

(v) denotes vegetarian dishes - please be aware that due to the presence of nuts in our kitchen area, traces of nuts may be found in our dishes. All indicated weights are uncooked.

white wine

Ropiteau L'emage Sauvignon Blanc Delicious gooseberry notes on a crisp, dry finish.	£10.75
Pinot Grigio delle Venezie Sartori Zingy and fresh with a tongue-tingling acidity. The perfect aperitif.	£14.95
Oakwood Semillon Sauvignon Citrus and apple flavours combine in this lighter style of wine from Australia.	£11.95
Mirassou Chardonnay Delicately structured with balanced, crisp tropical fruit flavours and subtle vanilla notes.	£17.45
Wolf Blass Bilyara Chardonnay Medium bodied with ripe fruit, supported by French oak. Crisp and fresh.	£14.95
Montana Sauvignon Blanc Classic New Zealand Sauvignon - fresh and zesty with grapefruit and herbaceous aromas and flavours.	£18.95
Chablis Ropiteau Ripe apples and brioche flavours, elegantly dry with delicate, mineral notes.	£22.50
Firefly Chardonnay Rich melon, peach and apricot aromas. The palate is smooth with tropical fruit flavours enhanced by subtle oak characters. It is well-balanced by a crisp acidity and a soft finish.	£14.95
Drostdy Hof Steen Chenin Blanc by any other name. Aromas of citrus fruit. Medium-bodied with plenty of ripe fruit flavours.	£12.95
Sancerre Domaine Serge Laporte This Sancerre stands out for its aromatic intensity, citrus, exotic fruits and minerality. A perfect balance between softness and acidity.	£25.00
Pouilly Fume 'Genetin' Full sauvignon on the nose and a palate that is mouth-filling, round and full of fruit. Quality fume made from grapes grown on ancient vines.	£19.95
Puligny Montrachet Les Enseignerres Domaine roux Full bodied and smooth with a distinct vanilla, toasted bread and walnut aromas which linger beautifully in the mouth.	£41.50
Starborough NZ Sauvignon Blanc The wine shows flavors of honeydew melon, passion fruit, and peach over a citrus background.	£18.95
Terra Duoro Albariño This is a delicate yet full flavoured aromatic white wine displaying taut, savoury, lemony fruit.	£24.65

premium white wine

Albariño Pionero Maccarato Albariño is Spain's noblest white variety, grown in the cool, north-west. Dry and fresh with aromatic peachy fruit.	£22.00
Châteauneuf du Pape Blanc 'Clos de l'Oratoire' Exotic aromas of apple, acacia and apricot mostly from the Roussanne. The mouthfeel is broad and rich.	£36.00
Chablis, 1er Cru 'Vaillons' Ropiteau Creamy Chardonnay with mineral and flint flavours, well-balanced acidity with hints of acacia and honeysuckle.	£34.00
MacMurray Ranch Pinot Gris Aromas of peach, melon and fig with notes of honey and spice develop into deep flavours on the palate.	£28.00
Alturis Pinot Grigio Soft, elegant aromas, succulent and fruity with a hint of lemon. Great sophistication from Friuli.	£20.00
Plaisir de Merle Sauvignon Blanc Light green/straw yellow. Fig and tropical fruit aromas. On the palate, more tropical fruit and grapefruit.	£21.00

rose wine

Pinot Grigio Blush Sartori Crisp, clean summer fruit flavours on the palate and a style that sits slightly on the sweeter side of off-dry.	£12.95
Gallo Family Vineyards White Zinfandel Medium dry, blush wine with fragrant floral notes and orange blossoms with ripe berry flavours and a crisp, medium dry finish.	£13.95
Wolf Blass Bilyara Rosé An attractive red berry aroma, leading to ripe fruit flavours of cherry and red berry.	£14.95

premium rose wine

Jacobs Creek Rosé Made from 100% Shiraz grapes, this is an off-dry, fruit-driven rosé, which explodes with flavour. IWSC 2005 Silver Medal.	£17.00
Sancerre Rose "La Perriere" Light salmon colour with a hint of raspberry. Refreshing and round on the palate, with aromas of red berries, strawberries and cherries.	£28.00

red wine

Ropiteau L'emage Cabernet Sauvignon Silky smooth red with irresistible blackcurrant aromas.	£10.75
Fleurie Ropiteau Silky texture with ripe raspberry and vanilla spice aromas. Sweet, rich, fruit extraction with an elegant finish.	£24.65
Oakwood Shiraz Cabernet Rich and youthful fruit on the nose and palate, full and concentrated. Soft, balanced and long. Easy drinking.	£12.55
Drostdy Hof Merlot Bright ruby. Subtle berry and delicate cherry aromas. Medium-bodied with ripe fruit and gentle oak spice.	£14.55
Montana Pinot Noir An elegant wine with red cherry and plum flavours and a fine structure.	£19.95
Rioja Campo Viejo Crianza Ruby red in colour with sweet cherry aromas and silky oaky flavours. Light, smooth velvety texture.	£15.00
Château Teyssier, Grand Cru St. Emilion 2004 A wealth of intense, plummy fruit develops with deep, rich succulence on the palate. A beautiful balance of elegance and vitality.	£33.00
Châteauneuf du Pape 'Le Palais des Papes' The high percentage of Grenache makes soft, early ripening wine. Some enticing spice and a velvet finish.	£28.00
Barolo 'Le Terre' Garnet red colour, distinctive ethereal bouquet followed by ripe fruit flavours with a hint of oak and a long, well-balanced finish.	£23.95
Dancing Bull Zinfandel Lots of ripe dark fruit flavours, complimented by bright raspberry and strawberry notes, black pepper and vanilla adding complexity.	£17.75
Wolf Blass Bilyara Merlot Ripe plum fruit and soft velvety tannins. Typically smooth and easy drinking.	£14.95
Firefly Shiraz Aromas of intense ripe plum and blackberry fruit are balanced in the mouth with spicy liquorice flavours and integrated vanilla oak, finishing with elegant, integrated tannins.	£14.95
Nederburg Cabernet Sauvignon A full-bodied, mouth-filling and rich wine with ripe fruit, delicate oak spices, firm tannins and a lingering aftertaste.	£16.45

premium red wine

McGuigans Collection Shiraz Warm, rich, ripe blueberry and blackberry fruit aromas which follow through on the palate - rich and voluptuous.	£18.00
Otra Vida Malbec A powerful wine with ripe plum and cherry fruit, soft tannins and a lingering finish. Dervedly Decanter Trophy Winner 2007.	£18.00
Alturis Merlot Overwhelming, dense ripe luscious fruit flavours - smooth and generous.	£20.00
Rioja Campo Viejo Gran Reserva Aromas of vanilla and cinnamon combine with intense and spicy fruit, to deliver a rich and powerful wine.	£27.00
Plaisir de Merle Grand Plaisir Aromatic red berries and spicy blackcurrant tones, with cedar and vanilla. Full, rich flavours with chocolate, blackcurrant and red berry fruits.	£29.00
Gevrey Chambertin Jaffelin A vibrant wine with a raspberry and strawberry character, which develops extraordinary finesse and power.	£44.00

sparkling wine

Freixenet Cordon Negro Brut A fine Cava with Mediterranean aromas of melon and nectarine. The palate is soft and fresh with good fruit and a long, dry finish.	£15.95
Maschio Prosecco di Valdobbiadene Classy and refined with soft bubbles and fruity flavours.	£19.95

champagne

Lanson Black Label A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.	£35.00
Laurent Perrier Rosé Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate.	£55.00
Veuve Clicquot Yellow Label Full-bodied, rich and fruity with great elegance and a delightful long finish.	£45.00

premium champagne

Lanson Gold Label Vintage Well-structured, with racy acidity but with rich undertones and soft maturity.	£65.00
Bollinger Special Cuvée Bone dry, full-bodied wine with the classic, biscuity finesse.	£75.00