

# MENU ONE

£35.00

## STARTERS

Roast red pepper soup

*Sweet pepper, lemon & herb salsa (v)*

Heritage beetroot & goats cheese

*Apple, basil pesto, watercress, toasted seeds (v)*

Fried chilli squid

*Thai herbs, noodle salad*

## MAINS

*All our dishes are served with mixed salad (Ve) & house cut chips*

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Asparagus risotto

*Broad bean, pea, leek & pecorino cheese (v)*

Argentina | Las Pampas | Ribeye 225g

*Free range Black Angus & Hereford*

Teriyaki salmon

*Loch Duart salmon, pickled onions*

Skewered chicken souvlaki

*Grilled flatbread, tzatziki*

## DESSERTS

Baked New York cheesecake

*Macerated strawberries, basil (v)*

Lemon posset

*Fresh berries, hazelnut brittle (v)*

Ice cream

*Selection of homemade ice creams (v)*

*Served with a chocolate & hazelnut wafer biscuit*

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

A discretionary service charge will be added to your bill.

# MENU TWO

## £40.00

### STARTERS

Asparagus risotto

*Broad bean, pea, leek & pecorino cheese (v)*

Chicken skewers

*Tikka spices, mint yoghurt*

Tempura king prawns

*Chilli jam, lime*

### MAINS

*All our dishes are served with mixed salad (Ve) & house cut chips*

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Mayfield Swiss cheese & spinach tart

*Poached duck egg, truffle butter (v)*

Crispy duck

*Pak choi, broccoli, honey, sesame*

Argentina | Las Pampas | Ribeye 275g

*Free range Black Angus & Hereford*

Sea bass

*Simply grilled*

### DESSERTS

Chocolate fondant

*Vanilla ice cream (v)*

Mascarpone crème brûlée

*Raspberry sorbet (v)*

Ice cream

*Selection of homemade ice creams (v)*

*Served with a chocolate & hazelnut wafer biscuit*

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# MENU THREE

£48.00

## APPETISERS

Giant Apulian Cerignola olives (Ve)

Pain de campagne

*Freshly baked bread, jersey butter (v)*

## STARTERS

Chargrilled asparagus

*Poached duck egg, truffle butter (v)*

Tuna tataki

*Grapefruit ginger soy*

Isle of Man scallops

*Chorizo, broccoli, romesco sauce*

Seared beef carpaccio

*Beetroot, horseradish, watercress*

## MAINS

*All our dishes are served with mixed salad (Ve) & house cut chips*

Mayfield Swiss cheese & spinach tart

*Poached duck egg, truffle butter (v)*

Argentina | Las Pampas | Ribeye 300g

*Free range Black Angus & Hereford*

Tandoor lamb cutlets

*Cardamom rice, spiced tomato sauce*

Tuna au Poivre

*Béarnaise sauce*

## DESSERTS

Chocolate fondant

*Vanilla ice cream (v)*

Cherry Bakewell tart

*Clotted cream (v)*

Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)

*Water biscuits, quince jelly, red grapes, walnuts*

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# MENU FOUR

## £70.00

### CHAMPAGNE & CANAPES

A glass of Champagne Lallier Grand Cru Brut NV, *France*

Pea hummus | *Charred flat bread, feta cheese, spiced nuts (v)*

Chicken skewers | *Tikka spices*

Scottish smoked salmon | *Dill & caper cream*

### STARTERS

Chargrilled asparagus | *Poached duck egg, truffle butter (v)*

Baby back ribs | *Soy, mirin, lime*

Tuna tataki | *Grapefruit ginger soy*

Isle of Man scallops | *Chorizo, broccoli, romesco sauce*

### MAINS

*All our dishes are served with crushed new season potatoes  
& chargrilled broccoli, chilli, garlic to share*

Mayfield Swiss cheese & spinach tart | *Poached duck egg, truffle butter (v)*

Chateaubriand 450g (to share) | *The prized cut from the fillet head,  
deliciously soft & tender, served with roast tomato & mushrooms*

Tandoor lamb cutlets | *Cardamom rice, spiced tomato sauce*

Lemon sole | *Parsley, lemon*

### DESSERTS

Chocolate fondant | *Vanilla ice cream (v)*

Lemon posset | *Fresh berries, hazelnut brittle (v)*

Baked New York cheesecake | *Macerated strawberries, basil (v)*

Ice cream | *Selection of homemade ice creams (v)  
Served with a chocolate & hazelnut wafer biscuit*

### CHEESE

Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)  
*Water biscuits, quince jelly, red grapes, walnuts*

### COFFEE & CHOCOLATE

Coffee with chocolate & hazelnut truffles (v)

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