

## Starters

Chef's soup of the day  
5.75

Cured and seared salmon,  
broccoli purée and caviar  
8.95

Pork, chicken liver and pistachio terrine  
spiced plum chutney  
6.75

Red onion and goat's cheese tart  
7.75

Octopus salad, rocket and sun-dried tomatoes  
7.25

Steak tartar  
8.95

Mackerel escabeche and potato salad  
7.75

Antipasto misto  
8.50

## Pasta and Risotto

Potato gnocchi, broad beans, pecorino cheese and mint  
15.50

Taleggio and sun-dried tomato risotto  
15.50

## **Fish**

**Traditional fish and chips**

**17.25**

**Smoked haddock fish cakes, lemon aioli**

**15.50**

**Stuffed calamari, squid ink risotto and king prawns**

**17.50**

**Cod wrapped in Serrano ham, smoked paprika and roasted Mediterranean vegetables**

**17.95**

**Caesar salad with Cajun salmon**

**17.25**

## **Meat**

**Onglet steak, shoe string fries**

**red wine shallot butter**

**17.50**

**Pan-fried organic chicken breast,  
light broth and summer vegetables**

**16.95**

**Grilled calf's liver, lardons  
beurre noisette mash potato**

**19.00**

**Roasted pork belly, braised leeks  
carrot purée and baby beetroot**

**17.50**

**Pan-roasted rump of lamb  
wild mushrooms, pommes anna and truffle oil**

**18.95**

## **Sides**

**Spinach, broccoli, carrots, garden peas, mange tout, green beans**

**Chunky chips, shoe string fries, mashed or boiled new potatoes**

## **Desserts**

**Blueberry cheesecake**

**6.15**

**Fruit salad**

**6.15**

**Raspberry crème brûlée**

**6.15**

**Chef's cheese selection of British cheeses**

**8.95**

**Ice cream and sorbets**

**6.15**

**Dark chocolate mousse and Chantilly cream**

**6.15**

## **Tea and Coffee**

**Filter coffee**

**2.60**

**Cappuccino**

**2.60**

**Espresso**

**2.35**

**English breakfast tea**

**2.25**

**Camomile tea**

**2.05**

**Peppermint tea**

**2.05**