

SATURDAY DINNER MENU

25TH JUNE 2011



Aperitifs	Apricot Bellini	6.25	Homemade lemonade	3.00
Starters	Cream of wild mushroom soup with croutons & chives			5.00
	Chilled Ajo Blanco soup with green grapes & arbequina olive oil			5.00
	Greek salad with dips & pitta			6.00
	Warm Morteau sausage salad with French beans, artichokes & goose egg			6.50
	Sea trout gravadlax & pickled herring with potato salad, horseradish & golden beets			6.50
	Foie gras & chicken liver parfait, toasted walnut & raisin bread & plum jam			7.10
	Serrano ham, soft boiled egg, green beans, pork crackling & sherry vinaigrette			7.50
	Crispy duck & watercress salad			7.50
	½ pint of Poole prawns with garlic & watercress mayonnaise			8.00
	½ dozen Maldon rock oysters with Thai chilli vinegar			9.00
Big or	Grilled Manx kipper with poached egg	5.95		9.95
Small	Steamed mussels with shallots, garlic, parsley, white wine & cream	6.50		11.95
	Deep-fried goujons of plaice with tartare sauce & lemon	7.00		12.95
	Grilled English asparagus with parmesan & balsamic	7.50		13.50
	Carpaccio of yellow fin tuna with ginger & soy dressing	8.50		13.95
Mains	Pea & mousseron risotto with mozzarella			10.50
	Depot fishcake with crisp fennel salad & roast tomatoes, anchovy & caper salsa			11.95
	Chargrilled mackerel fillets with Jersey royals, gooseberry & elderflower compote			12.95
	Slow roast pork belly with steamed Chinese greens & braised shiitake broth			13.95
	Roast hake with buttered spinach, mash, mussels & parsley sauce			13.95
	Chargrilled marinated bavette with garlic-fried spring greens, chips & bearnaise			14.50
	Fried lamb's sweetbreads, baby gem, truffled pomme puree, broad beans & mousserons			15.00
	Wild bream fillet & grilled scallops with crayfish, tarragon & baby spinach risotto			18.50
	Chargrilled cote de boeuf with chips & bearnaise			19.50
Sides	Chips or Mash	3.75	Green salad	3.00
	Buttered spinach	4.00	Tomato & red onion salad	4.50
	Broccoli, garlic, chilli & ginger	3.75	Rocket & parmesan	4.50
Puddings	Selection of ice creams & sorbets			5.00
	Eton mess with mixed berries			5.00
	Baked vanilla cheesecake with blueberries & maple syrup			5.00
	Amaretto, chicory & chocolate mousse with praline & hazelnut ice cream			5.00
	Sticky toffee pudding with banana ice cream & toffee sauce			5.00
	Walnut frangipane tart with mascarpone & figs			5.00
	Chocolate bread & butter pudding with old fashioned vanilla ice cream			5.00
	Orange & almond cake with Greek yoghurt & thyme honey			5.00
	Creme brulee with peanut butter cookie			5.00
	Warm chocolate cake with pistachio ice cream & raspberries			5.00
	Olive oil & sauternes cake with apricots & clotted cream			5.00
	Shropshire blue, Rachel & Camembert cheeses with red onion marmalade & crackers			7.50

Please note we cannot guarantee the absence of nut traces in any of our dishes. If you have a food allergy please let us know.
All prices include VAT. An optional 12.5% gratuity will be indicated on your bill.