



## A LA CARTE

### WHILE YOU WAIT

Gordal Olives - **£5.50**

Haggis Beasties with Peppercorn Mayo - **£5.50**

## STARTERS

### **Soup Of The Day**

Crusty Bread & Butter  
**£7.95**

### **Signature Langoustine Bisque**

Croutons | Rouille  
Parmesan Cheese  
**£12**

### **Duck & Foie Gras Terrine**

Kumquat & Vanilla Preserve  
Toasted Brioche  
**£12**

### **Grilled Goat's Cheese With Beetroot Salad**

Provence Herbs | Red Wine  
Vinaigrette  
**£9**

### **Indian Spiced Steak Tartar**

Mini Poppadom's | Puffed Rice  
Coriander  
**£16**

### **Chilled Melon & Fresh Fruit**

Costleys Pink Grapefruit Sorbet  
**£8**

### **French Onion Soup**

Gruyere Cheese | Croutons  
**£10**

### **Oriental Crab Cake**

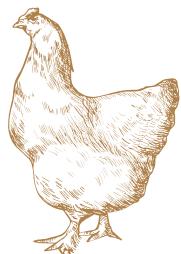
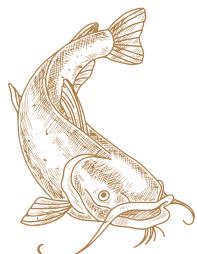
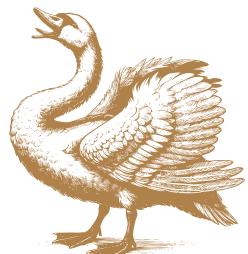
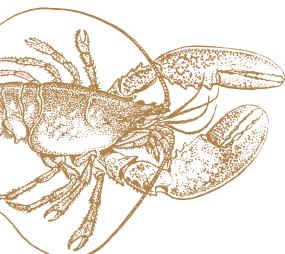
Wasabi Mayonnaise | Fresh  
Mango | Cashew Nuts  
**£14**

### **Poached Egg Salad**

Bacon Lardons | Blue Cheese  
Buffalo Dressing  
**£10**

### **Oak Smoked Salmon Rillette**

Katy's Crème Fraîche | Sourdough  
Toast | Cornichons | Lemon  
**£12**





## MAINS

### **Thyme Roasted Breast Of Chicken**

Dauphinoise Potatoes | Onions &  
Jus Roti  
**£22**

### **Steak Frites**

French Beans | Paris Mushrooms  
Bearnaise Sauce  
**£26**

### **Sole Meuniere**

Capers | Brown Shrimp | Beurre  
Noisette | Pearl Potatoes  
**£29.95**

### **Pan Fried Calf's Liver & Boudin Noir**

Pomme Puree | Puy Lentils  
Apples | Mustard  
**£23**

### **Mussels Mariniere**

French Fries | Mayonnaise  
**£20**

### **Garlic Mushroom Rigatoni**

Jerusalem Artichokes | Spinach  
Parmesan Gratin  
**£20**

### **Indian Lamb Curry**

Saffron Jewelled Rice | Paratha  
Coriander | Green Chilli Yoghurt  
**£24**

### **Salmon En Croute**

Lemon Beurre Blanc | Boiled  
Potatoes | Winter Greens  
**£23**

### **Breast Of Duckling "Au Poivre"**

Sarladaise Potatoes | Savoy  
Cabbage | A Pink Peppercorn &  
Brandy Cream Sauce  
**£23**

### **Venison And Bacon Pie**

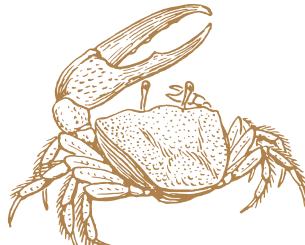
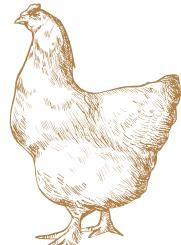
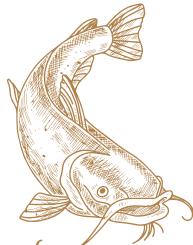
Rosemary And Redcurrant Jelly  
Pomme Puree | Roasted Carrots  
**£20**

### **Trout Fillets**

Basil & Jalapeno Cous Cous  
Toasted Almonds | Pesto Sauce  
**£22**

### **Breast of Chicken with Swiss Cheese**

White Wine Leeks & Shallots  
Rice Pilaff | Potato Cake  
**£22**





## FROM THE GRILL

*All Served With Grill Garnish And Thick Cut Chips*

**10oz Sirloin - £32**

**8oz Fillet - £38**

**10oz Ribeye - £34**

*Pink Peppercorn & Brandy Cream Sauce | Red Wine Jus  
Garlic & Parsley Butter*  
**£2.75**

## SIDES

**House Salad | £5**

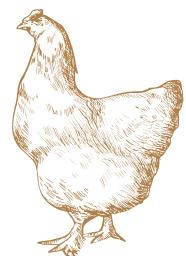
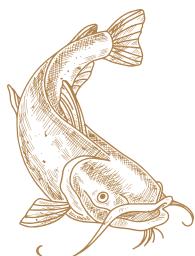
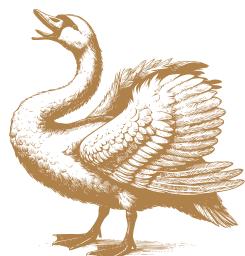
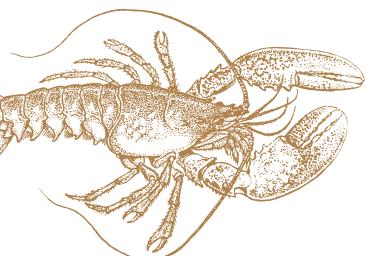
**Charred Broccolini, Lemon, Seasalt | £5**

**Creamed Spinach, Nutmeg | £5**

**House Made Fries | £5**

**Truffled Parmesan Fries | £7.50**

**Creamed Potato | £5**





## A LA CARTE

### DESSERTS

Choux Au Craquelin  
Sticky Toffee With Vanilla Ice Cream  
**£9**

Pink Lady Apple Tarte Tatin  
Spiced Apple Caramel | Cinnamon Ice Cream  
**£9.50**

Espresso Crème Caramel  
Amareno Cherries | Honey Madelaine's  
**£9**

Pear & Elderflower Crumble  
Clotted Cream  
**£9**

Chocolate Torte  
Caramelised Banana | Peanut Butter Ice Cream  
**£9**

Cheeseboard Selection  
Plum & Port Chutney | Fresh Fruit | Artisan Biscuits  
**£14**

Gelato 2 Scoop  
Ask for todays selection  
**£8**

Affogato  
Shot Of Amaretto  
**£8**

