
AUTUMN WINTER 2017

STARTERS

French onion soup, Gruyère cheese croûtons *gf (without croûtons)*

Cheddar cheese soufflé, warm Ford Farm Coastal Cheddar sauce *v*

Crispy beef with soy & citrus glaze: strips of free-range sirloin, rump and fillet beef,
winter salad, citrus dressing, sesame seeds *gf*

MAINS

Duck leg confit with black cherry sauce: Dauphinoise potato, pot-roasted carrots,
celery, parsnip & green beans *gf*

Steak Frites: 9oz rump steak, chips, 'Café de Paris' herb & mustard butter *gf (no chips), df (no butter)*

Grilled lightly smoked salmon fillet with tomato hollandaise: Loch Fyne salmon,
'Choron' sauce, mixed leaf salad or chips *gf (with salad)*

Pumpkin ravioli, roasted pumpkin & pumpkin purée, roquette, toasted pine nuts *v*

PUDDINGS

Ice cream: today's selection, 2 scoops *gf (no biscuit), df (sorbet), v*

Chocolate torte: crème anglaise, toasted almonds, vanilla ice cream *v*

Crème brûlée, home-made three fruits marmalade *v*

gf gluten free *df* dairy free *v* vegetarian

Some of our dishes contain olivestones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today – thank you.