

# NOVEMBER

## EVENING A LA CARTE MENU

### STARTERS

Goats cheese and honey filo parcel on a warm beetroot salad and toasted walnuts	£8.20
Salmon 'en croûte' with cream cheese, dill and baby leaves	£8.70
Foie Gras with brandy prune and homemade brioche	£9.50

### MAIN COURSES

Buckwheat crêpe with grated cheese, guacamole and a fried egg on a bean chilli	£17.00
Mussels in cream and white wine sauce served with sweet potato fries	£20.00
Roasted guinea fowl with cabbage, pasta shells and a mushroom cream sauce	£22.50

### CHEESES & DESSERTS

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts	£11.00
Suggested wines	Imperial Tawny Port, Sandeman - £6.30 (75ml)
Chocolate fondant with coffee and cardamom Chantilly and toasted cashews	£8.70
Suggested wine	Banyuls Rimage 2020, Domaine de Valcros - £6.70 (75ml)
Chestnut and whisky ice cream with a hazelnut meringue	£8.20
Suggested wines	Pineau des Charentes - 6.00 (75ml)
Grand Marnier Crêpe soufflé with orange sauce	£8.00
Suggested wine	Sauternes, Château Delmond - £7.30 (75ml)

*A discretionary 12.5% service will be added to your final bill  
Food allergies? Please let us know before ordering.*

## OTHER SALADS, STARTER, PLATTERS & MAIN COURSES

Pitted olives in Provençal herbs 3.50

### SALADS AND STARTER

STARTER / MAIN

#### **Crayfish and avocado**

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing

8.00 / 12.00

#### **Smoked chicken Salad**

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese

8.00 / 12.00

#### **Pork pâté**

Homemade pork pâté with house chutney and baby leaves

7.80

### MAINS

#### **Ribeye beef**

Grilled Suffolk free range ribeye beef (8oz) , sautéed mushrooms, potatoes and served with Stilton or peppercorn sauce

29.50

#### **"Tartiflette" style au Brie de Meaux**

Roasted potatoes, bacon and onion topped with Brie de Meaux, straight from the oven. Served with a green salad on the side

12.50

### PLATTER

#### **Farmhouse Cheese platter**

Selection of finest British and continental cheeses, apple, celery, chutney, walnuts, homemade bread & butter

15.00

#### **Assiette of Charcuterie**

Selection of the finest cured meats and salami served with homemade bread & butter

15.00

#### **Vegetarian platter (also vegan...)**

Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served focaccia bread & butter

15.00

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