

# SEPTEMBER

## EVENING A LA CARTE MENU

### STARTERS

Heritage tomatoes and Buffalo mozzarella with shallots	£8.00
Crab soufflé on an Asian salad with lime and sesame dressing	£8.20
Beef carpaccio, rocket leaves, capers and Parmesan cheese with balsamic vinegar	£8.90

### MAIN COURSES

Cep mushroom, courgette and chive tagliatelle with cream and Parmesan	£18.00
Grilled fillet of salmon on a fennel and lemon risotto with dill pesto	£21.50
French trim rack of lamb with a herb crust and served on a ratatouille	£24.00

### 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)
Warm lemon and raspberry gratin	£8.00
Suggested wine	Côteaux du Layon, domaine Ogereau - 5.70 (75ml)
Chocolate mousse cake with marinated cherries	£8.50
Suggested wines	Banyuls Rimage 2020, Domaine de Valcros - £6.70 (75ml)
Almond rolled praline ice cream truffle with thyme crème anglaise	£8.20
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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