



WINTER GARDEN

Antipasti Buffet

Jamon Serrano curved from the bone

Chorizo with caramelised apple and green beans

Charcuterie board

Selection of homemade oils and vinegars

Selection of artisan breads

Tzatziki with cucumber and fresh mint

Marinated mushrooms with cinnamon and lemon

Salad Nicoise

Roasted butternut squash and pumpkin seeds, chilli, mint and feta

Couscous salad with semi dried tomatoes

Sicilian carponata

Roasted heritage beetroots with baby chard

Chargrilled artichokes with salsa verde

Beef carpacchio with gremolata and aged parmesan

Roasted figs with young pecorino and local honey

Smoked mackerel escabeche

Dijonaise cured salmon with herbs de Provençal

Crevettes with citrus aioli

Seared squid with smoked paprika and sherry

Two courses £31

Three courses £36

Mains

Slow cooked Buccleuch beef

seasonal mushrooms, bacon
and smoked mashed potato

Free range chicken

sweet potato, fine beans
and thyme jus

Fillet of seabass

curried mussels and puy lentils

Lemon sole

grilled with brown shrimp
and caper butter sauce

Linguine pasta (v)

sun-blushed tomato, aubergine, fresh basil
and pecorino cheese

Wild mushroom risotto (v)

baby spinach and truffle oil

From the trolley

Roasted Casterbridge sirloin

roast potatoes and traditional garnishes

Sides

£4 each

mashed potato
chunky chips
selection of glazed carrots

seasonal green vegetables
organic leaf salad
rocket and parmesan salad

Prices are inclusive of VAT at the prevailing rate
Gratuities are at the discretion of our guests

Desserts

Vanilla cheesecake

passionfruit, confit of ginger and lemon sorbet

Apple and pistachio cake

granny smith apple sorbet and Calvados cream

Baileys crème brulee

mandarin sorbet and almond biscotti

Sticky toffee pudding

butterscotch sauce and vanilla ice cream

Chocolate delice

hazelnut praline and orange

Selection of British cheese

celery, pear chutney and lavash bread

Homemade ice creams and sorbets

please ask your waiter for today's selection

Coffee

Colombian coffee	£6.50
Decaffeinated coffee	£6.50
Cappuccino	£6.50
Latte	£6.50
Americano	£6.50
Espresso	£6.10
Double espresso	£6.75
Ristretto	£6.10
Mochaccino	£6.50
Hot chocolate	£6.50
Iced coffee	£6.50
Iced Mochaccino	£6.50
Iced chocolate	£6.75

Tea

English Breakfast	£6.50
Earl Grey	£6.50
Assam Superior	£6.50
Finest Darjeeling	£6.50
Jasmine	£6.50
Japanese Bancha	£6.50
Smooth Carmel	£6.50
Organic Rooibos	£6.50
White Peony	£6.50
Lapsang Souchong	£6.50
Pure Organic Vervaine	£6.50
Organic Chamomile	£6.50
Fresh Mint	£6.50

Wine by the Glass

Champagne selection Gls. 150ml

Taittinger Réserve, Brut, N.V. £17
Lively fresh citrus and honey flavours on the palate

Taittinger Rosé, Brut, N.V. £19
Velvety champagne with flavours strawberries

White wine selection Gls. 125ml Gls. 175ml

Pinot Grigio, Provincia di Pavia, Italy 2010 £10 £12
Light in style with citrus and green apples notes

Boulder Bank Road, Sauvignon Blanc, New Zealand 2010 £11 £13
Dominant crisp tropical persistent finish

Gavi di Gavi Casetta 2009 £12 £13
Characteristic, delicate bouquet, dry and fresh in taste

Chablis, Château de Maligny 2008 £11 £13
Subtle flower aromas with a hint of apricot

Sancerre, Clos des Bouffants, France 2008 £12 £13
Excellent balance with dry and clean flavour

Red wine selection Gls. 125ml Gls. 175ml

Merlot del Veneto, Italy 2009 £12
Light, with a hint of red fruits flavours, elegant young wine

Mindiarte Rioja Alta Crianza, Spain 2007 £11 £13
Smooth structure with flavours of black cherries and overripe plums

Fleurie Jeanne Galette, France 2009 £11 £13
Good expression of red fruits, round tannins

Château Neuf du Pape, Domaine de Nalys, France 2008 £13 £15
Notes of tanning, with ripe black fruits flavours and spices

Crozes Hermitage "la Touviere" Boissy Delaygue 2009 £13 £14
Very aromatic and fruity with black currant and cinnamon flavours

Rose wine selection Gls. 125ml Gls. 175ml

Pinot Grigio, Veneto, Italy 2010 £10 £12
Refreshing rose wine with ripe flavours of strawberries