

## **APPETIZERS**

### **White Onion Soup**

Winter truffle and crispy shallots

### **Chicken Livers**

Pan seared, spiced lentils, chorizo and quince

### **Warm Terrine of Denham Estate Pork**

Crackling and heritage carrot salad

### **Slow cooked Scottish Salmon**

Horseradish, braeburn apple, smoked eel

and potato salad

### **Heirloom Beetroot Salad**

Goats cheese croquettes, honeycomb and walnuts

## **MAINS**

### **Roasted Sirloin of Casterbridge Beef**

Yorkshire pudding, roasted potatoes, seasonal vegetables  
and red wine sauce

### **Roasted stuffed Leg of Lamb**

Roasted potatoes, seasonal vegetables and minted sauce

### **Seared Ribeye of Buccleuh Beef**

Roasted cherry tomatoes and watercress

### **Atlantic Cod**

Salt cod croquettes, pak choi and slow roasted peppers

### **Grilled Lemon Sole**

Served with salsa verde and tenderstem broccoli

### **Pan seared Chicken Breast**

Roasted leeks, cauliflower and trompette mushrooms

### **Wild Mushroom Risotto (v)**

Baby spinach and truffle oil

### **Sides**

£4 each

creamed potatoes

tenderstem broccoli

roasted heritage squash with seeds

organic leaf salad

## **DESSERTS**

### **Chocolate and Earl Grey Pavé**

Cranberries, chestnuts and pistachio

### **Vanilla Cheesecake**

Apricot and white chocolate

### **Apple and Pear Crumble**

Cinnamon and hazelnuts with custard

### **Sticky Toffee Pudding**

Butterscotch sauce and vanilla cream

### **Homemade Ice Creams and Sorbets**

Please ask your waiter for today's special

### **Selection of Seasonal British Cheeses**

Spiced pear and apple chutney, quince and Lavash crispbread

**One course £24**

**Two courses £31**

**Three courses £36**

Prices are inclusive of VAT at the prevailing rate.

Gratuities are at the discretion of our guests

## Wine by the glass

### Champagne selection Glass 150 ml

**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 Glass 125 ml    Glass 175 ml

**Pinot Grigio, Provincia di Pavia, Italy 2010** £ 10                      £ 12

*Light in style with citrus and green apples notes*

**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 Glass 125 ml    Glass 175 ml

**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

**Crozes Hermitage “la Touviere” Boissy De-  
laygue 2009** £ 13                      £ 14

*Very aromatic and fruity with black currant  
and cinnamon flavours*

### Rose wine selection Glass 125 ml    Glass 175 ml

**Pinot Grigio, Veneto, Italy 2010** £ 10                      £ 12

*Refreshing rose wine with ripe flavours of strawberries*