

Sample Menu May 2017

Gordal Reina Olives	£4.00
Spanish Boquerones	£4.60
Devils on Horseback	£4.60
Josper roasted Chorizo	£4.60
Marinated Beef skewers, pickled pink ginger	£4.60
Finocchiona Salami	£4.60
To share 3 nibbles (2-4 people)	£10.00

All our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere.

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:

Riserva dell'Acetaia 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread bowl for two £1.95

Spinach & watercress soup with smoked haddock £7.50

Globe artichoke & Amalfi lemon salad, Marcona almonds, honey & thyme dressing £7.95

Slow cooked Cornish lamb tongue, pan fried lamb sweetbreads, caper & parsley dressing £7.95

Hand dived Orkney scallops, onion puree, chorizo, Gordal reina olive & garlic crisps £13.50

Paleta de Bellota Iberico (acorn fed ham shoulder) with rocket, oven dried tomato £11.50

Roasted fillet of John Dory, curried crab & ginger sauce, bok choy & pomme frites £23.50

Josper roast Denham Estate Venison haunch, creamed Swiss Chard, fondant potato, roast beetroot, red wine sauce £17.50

Roast Merrifield duck breast, salt baked celeriac, grilled baby leeks, Madiera & truffle sauce £18.50

Roast Cornish mini rack of lamb, confit lamb pomme anna, fricassee of Saint George mushrooms, Italian peas, pea shoots & chives £18.95

Spilman's asparagus tart, wood roast red peppers, sautéed spinach, aubergine & caper salsa £16.95

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:

Fillet of Gilthead Bream £16.95 Whole Lemon Sole £19.95 Whole Dover Sole £29.95

Steaks: - are specially selected from Aberdeenshire farms, butchered by our chefs

and grilled in the Josper Oven. Choose two sides with your steak:

We recommend cooking rare or medium. Well done (with no pink) – can take 45 - 50 mins. To prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content, more flavour £26.50 (10oz)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £27.50 (10oz)

Fillet - very lean, little or no fat Tournedos £29.95 (8oz)

Chateaubriand for sharing £65.00 (18oz) (*Limited availability*)

Cote de Boeuf- 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £58.00 (24oz)

Sauces for steaks – Stilton Hollandaise, Peppercorn or Béarnaise £2.00

SIDES: Triple cooked chips £3.95 Creamed potato £3.95 Jersey Royal potatoes £3.95

Portobello mushrooms £3.95 Braised red cabbage £3.95

Spinach – buttered or creamed £3.95 Local sprouting broccoli & anchovy dressing £3.95

Beetroot salad, yoghurt & mint £3.95 Baby leaf salad, house dressing £3.95

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.

Puddings & sweet wines (75ml); cheese & port

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.25 ('The Welder' Chenin Blanc £5.80)

Gariguet strawberry & white chocolate mousse, almond shortbread,

strawberry sauce £8.95 (Cascinone Moscato Passito 'Palazzina' £5.80)

Coffee & praline parfait, hazelnut meringue & coffee anglaise £7.25 (Liqueur Muscat £5.50)

Michel Cluizel chocolate delice, coffee mousse & rum crème fraîche £8.25 (Elysium Black Muscat £5.80)

Mango soufflé, mango ripple ice cream, mango & vodka sauce £8.95 (Cascinone Moscato Passito 'Palazzina' £5.80)

Homemade ice creams; vanilla, chocolate, cardamon, liquorice £1.75 a scoop

Homemade sorbet: raspberry £1.75 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £7.75

Artisan Cheese Selections £8.95

British & Irish cheese from Neal's Yard Dairy, oatmeal biscuits and rhubarb chutney:

Durrus – unpasteurised, washed rind cow's milk from Co Cork, Ireland

Isle of Mull Cheddar – traditional unpasteurised cow's milk cheese from Isle of Mull

Colston Bassett Stilton – traditional pasteurised blue, cow's milk cheese, Nottinghamshire

French cheese from Premier Cheese, water biscuits and Confit de Pinot Noir:

Chabichou du Poitou – pasteurised goat's milk cheese, Poitou-Charentes

Morbier – unpasteurised semi soft cow's milk cheese, Morbier, Franche-Comté

Bleu des Basques – pasteurised, semi-firm ewe's milk cheese, Midi – Pyrenees

Italian cheese from Filippo Volpe, water biscuits and chestnut honey:

Taleggio – traditional soft cow's milk cheese aged in caves, Valtaleggio, Lombardy

Toma del Pastore – unpasteurised cow's milk cheese, Genoa, Liguria

Gorgonzola Dolce DOP – soft creamy pasteurised cows milk cheese, Novara, Piedmont

Recommended wine to have with cheese

2012 Chateau Laville, Sauternes £8.95 (75ml)

For a light sweet refreshing end to a meal try:

2013 Moscato D'Asti, Contero Strevi, Piedmont, Italy 5.5% alc £5.95 (125ml)

Port by the glass (75ml)

Quinta do Crasto LBV 2011 £5.50

Krohn Colheita Tawny Port 2001 £6.50

Croft Quinta da Roeda Vintage Port 2002 £6.50

Coffee- Musetti Paradiso with chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.20

Homemade Rum Truffle, Amaretto Macaron, Raspberry Jelly £3.00

Taylor's of Harrogate Teas with chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine £3.00