

2nd June 2016

Devils on horseback	£4.60
Josper roasted Chorizo	£4.60
Spanish Boquerones	£4.60
Finocchiona Salami	£4.60
Sweet Pickled Chillies	£4.00
Gordal Reina Olives	£4.00
Soy marinated beef, pickled pink ginger	£4.60
To share 3 nibbles (2-4 people)	£10.00

A bowl of bread from our naturally cultivated yeast & Sicilian olive oil is complimentary,
Aged balsamic vinegar £2.00 (25ml); extra bread bowl for two £1.95

Spinach & watercress soup, hot smoked salmon & poached free range egg £7.25

Pea and Yellison goats' cheese brulée with hazelnuts, watercress & pea shoots £7.95

Fresh buffalo mozzarella, Sicilian Marinda tomatoes, black olives and chicoria £7.95

Portland crab, rocket, chilli, dill & lemon mayonnaise £8.50

Carpaccio of Aberdeenshire beef with black truffle, Parmigiano Reggiano & Sicilian olive oil £9.95

Roast fillet of Turbot, Girolle mushrooms, spring vegetables & chive chowder £26.95

Overnight cooked free range Blythburgh pork belly, Pomme Anna, slow cooked peas
& caramelised apple compote £16.95

Merry Field Farm free range duck breast, Jersey Royal potatoes cooked in butter & rosemary, spinach,
broad beans & duck sauce £19.25

Roast Cornish new season mini rack of lamb, slow cooked lamb & crisp potato galette,
sprouting broccoli, lamb jus £20.00

Fresh potato gnocchi, chargrilled asparagus, slow roast beef tomatoes, basil oil
& Yellison goats' cheese £16.95

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

Fillet of Cod £16.95 Fillet of Plaice £16.95 Whole Lemon Sole £18.95 Whole Dover Sole £29.75

Steaks: - Our beef is specially selected from Aberdeenshire farms 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 £26.00 (10oz)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £27.00 (10oz)

Fillet - very lean, little or no fat Tournedos £29.75 (8oz)

Medallions £26.95 (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 £3.75 Creamed potato £3.75 Jersey Royal potatoes £3.75

Courgettes, garlic & chilli £3.75 Portobello mushrooms £3.75 Baby gem salad, plough salad cream £3.75

Spinach – buttered or creamed £3.75 Beetroot salad, yoghurt & mint £3.75

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. Some of our dishes take longer to cook, do let us know if you are in a hurry

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

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

Gariguetto strawberry jelly, mascarpone ice cream £7.25 (Moscato D'Asti, Contero Strevi, Piedmont, Italy £5.95)

Michel Cluizel hot chocolate fondant, chocolate & orange sauce, Jersey double cream £7.95

(Liqueur Muscat £5.50)

Peach melba souffle, vanilla ice cream £8.95 (Chateau Laville, Sauternes £8.95)

Homemade ice creams; vanilla, chocolate, stem ginger, hazelnut £1.75 a scoop

Homemade sorbet: strawberry, mango £1.75 a scoop

Madagascan vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £7.50

Artisan Cheese Selections £8.95

British & Irish cheese from Neal's Yard Dairy, oatmeal biscuits and quince jelly:

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

Montgomery's Cheddar – traditional unpasteurised cow's milk cheese from Somerset

Devon Blue – pasteurised blue cow's milk cheese, from Totnes Devon

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

Perail – unpasteurised, soft, ewe's milk cheese, from Midi-Pyrenees

Epoisses La Cave – unpasteurised, wash rind, cow's milk cheese, from Bourgogne

Bleu de Causses – unpasteurised cow's milk cheese, from Midi Pyrenees

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

La Tur Alta Langa – soft cheese from cows, sheep and goats milk from Alba, Piedmont

Tuma Persa – traditional unpasteurised cow's milk cheese coated in crushed peppercorn, Palermo, Sicily

Toma Blu – pasteurised blue cow's milk cheese, 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 Infantado LBV 2009 £5.50

Krohn Colheita Tawny Port 2001 £6.00

Croft Quinta da Roeda Vintage Port 2002 £6.00

Coffee- Musetti Paradiso with chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £2.90

Espresso £1.75

Latte £3.00

Homemade Orange Truffle, Amaretto Macaron, Rose Water & Lemon Turkish Delight £3.00

Taylor's of Harrogate Teas with chocolate cookies

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