

Sample Menu July 2017

Gordal Reina Olives	£4.00
Spanish Boquerones	£4.60
Devils on horseback	£4.60
Josper roasted Chorizo	£4.60
Chicken Tikka with Raita	£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

Pea velouté with Plough hot smoked Loch Duart organic salmon & horseradish hollandaise £7.50

Beetroot & Yellison goats cheese brulee with candied walnuts, pickled beetroot & pea salad £7.95

Summer salad of asparagus, peas, broad beans, crispy quail egg & chives £7.95

Portland crab cocktail with baby gem, spiced tomato dressing & coriander £9.50

Gran Riserva Parma ham, white peach, gorgonzola & rocket £11.50

Pan fried fillet of Halibut, grilled courgettes, tomato & chickpea casserole, caper & aubergine dressing £27.50

Roast breast of Cotswold White chicken, smashed broad beans, Jersey Royal potatoes & summer vegetable fricassee £17.95

Slow cooked beef cheeks with chilli and maple, sautéed French beans with shallots, warm potato & beetroot salad £17.95

Josper grilled Iberico pork cutlet, Hispi cabbage & lardo, Pomme Anna, mustard & rosemary sauce £22.50

Josper roast courgette, tomato & basil compote, ricotta bon bons, pickled lemon dressing & marjoram £16.95

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

Fillet of Cod £17.95 Fillet of Plaice £18.95 Whole Lemon Sole £19.95 Whole Dover Sole £34.00

Steaks: - are specially selected from Aberdeenshire farms, aged and then 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 40 - 50 mins. To prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content, more flavour £27.50 (280g)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £28.50 (280g)

Fillet - very lean, little or no fat Tournedos £29.95 (220g) (*Limited availability*)

Medallions £27.95 (220g) Chateaubriand for sharing £66.00 (500g) (*Limited availability*)

Cote de Boeuf - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £58.00 (690g)

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 Roast sweet potato, maple & chilli £3.95

Hispi cabbage & lardo £3.95 Spinach – buttered or creamed £3.95

Heritage tomato & basil salad £3.95 Baby gem salad with plough salad cream & chives £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)

Strawberry delice, toasted pistachios, strawberry & mint sauce £7.95 (Il Cascinone Moscato Passito 'Palazzina' £5.80)

Baked apricot tart, Amaretto anglaise & toasted almonds £7.95 (Chateau Laville, Sauternes £8.95)

Michel Cluizel hot chocolate fondant, chocolate sauce & clotted cream £8.25 (Elysium Black Muscat £5.80)

Raspberry soufflé, vanilla ice cream, raspberry sauce £8.95 (Chateau Laville, Sauternes £8.95)

Homemade ice creams; vanilla, chocolate, honeycomb, raspberry ripple £1.75 a scoop

Homemade sorbet: strawberry £1.75 a scoop

Vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £7.75

Artisan Cheese Selections £8.95

British cheese from Neal's Yard Dairy, oatmeal biscuits and damson cheese:

Tipsy Billy – unpasteurised goat's milk cheese from the West Midlands

Lincolnshire Poacher – unpasteurised cow's milk cheese from near Alford, Lincolnshire

Stichelton - traditional unpasteurised blue, cow's milk cheese, Welbeck Estate, Nottinghamshire

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

Valencay AOC – unpasteurised, goat milk, from Centre

Marroilles AOC – unpasteurised cow's milk cheese, Nord-Pas-de-Calais

Fourme au Maury – unpasteurised, wash rind, blue, cow's milk cheese, Auvergne

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

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

Pecorino Canestrato – traditional unpasteurised hard sheep's milk cheese, Palermo, Sicily

Toma Blu – pasteurised blue cow's milk cheese, Piedmont

Recommended wine to have with cheese

2013 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 Orange Truffle, Amaretto Macaron, Strawberry Jelly £3.00

Taylor's of Harrogate Teas with chocolate cookies

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