

# GRAND CRU – TASTING MENU

*Available Tuesday – Saturday Evenings only*

## **Six Course Menu 55**

Optional Wine Flight 32

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### **Amuse Bouche**

'Ita' Prosecco, Vino Spumante Brut, Italy



### **Caramelised Goats Cheese Mousse Beetroot, Pear Chutney and candied Walnuts**

Icare Chardonnay, Cotes de Thongue, France



### **Scallops with Saffron Risotto and Crab Bisque**

Basa Rueda, Telmo Rodriguez, Spain



### **Orange Sorbet 'St. Clements'**



### **Fillet of Beef with Wild Mushroom Duxelle and crisp Roscoff Onion Madeira Jus and White Truffle Oil**

Gouguenheim 'Reserve' Malbec, Mendoza, Argentina

or

### **Fillet of Lemon Sole with Brown Shrimps Tomato and Spring Onion Beurre Noisette**

Les Argelieres, Viognier, Pays d'Oc, France



### **Summer Berry and Mascarpone Cheesecake with Honeycomb**

Casa Silva Semillon Gewurztraminer, Chile

or

### **Artisan Cheese Selection, Fruit Chutney and Biscuits**

Pocas – Late Bottled Vintage Port 2012

(as an extra course 7.50)

# A LA CARTE MENU

## NIBBLES

Marinated Provençal Olives - 4.00

Spiced Chorizo and King Prawns - 6.00

Grissini Breadsticks with Parma Ham - 5.00

## STARTERS

Soup of the Day with home-made Bread Rolls and salted Butter - 6.50

Caramelised Goats Cheese Mousse with Beetroot, Pear Chutney and candied Walnuts - 8.00

Wild Mushroom and Spinach Filo Strudel, Baba Ghanoush and Biquinho Peppers - 7.50

Cod Loin with Cashew Crumb, Pak Choi, Coconut and Ginger Veloute - 9.50

Pan-seared Scallops, Crab Bisque with Tomato, Fennel and Tarragon - 12.00

## MAIN COURSES

Avocado and King Prawn Linguine, Cherry Tomatoes, Basil and Parmesan - 17.50

Spinach and Red Onion Pancakes, curried Cauliflower Coriander and Chickpeas - 13.00

Chicken Supreme with fresh Sage, Prosciutto Ham, Ratatouille and Madeira Jus - 17.50

Fillet of Lemon Sole with Brown Shrimps, Tomato and Spring Onion Beurre Noisette - 22.00

Lamb Rump with Garden Herbs, White Onion Puree, Pancetta and Rosemary Jus - 21.00

Tournedos of Beef Fillet with Wild Mushroom Duxelle and crispy Roscoff Onions

Madeira Jus finished with White Truffle Oil - 30.00

## FROM THE CHARGRILL

Steaks are served with roasted Vine Tomato, sautéed Garlic Mushrooms and Chips

10oz Sirloin Steak - 27.00

7oz Fillet of Beef - 28.00

Sauces - 3.00

Brandy & Green Peppercorn | Yorkshire Blue | Chimichurri | Café de Paris Butter

## SIDE DISHES

3.50

Chunky Chips with Sea Salt | Dauphinoise Potatoes | New Potatoes with Garlic and Herbs

Battered Onion Rings | Carrots & Mangetout | Broccoli with Almond Butter

### FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.

## DESSERTS

Madagascan Vanilla Crème Brûlée with Orange Shortbread Biscuits – 7.00

Dark Belgian Chocolate Brownie with Caramel Ganache and Hazelnut Praline – 7.50

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream – 7.50

Summer Berry and Mascarpone Cheesecake with Honeycomb - 7.50

Selection of British Artisan Cheeses, Fruit Chutney, Celery, Grapes and Biscuits

Three Cheeses – 7.50

Five Cheeses – 10.50

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## PORTS

	50ml	Bottle
PORTO ALEGRE, RUBY	4.00	35.00
TAYLORS LBV 2010	5.00	55.00
POCAS, 10-YEAR-OLD TAWNY	6.00	62.50

## DESSERT WINES

	50ml	½ Bottle
CHATEAU BELINGARD RESERVE MONBAZILLAC, FRANCE	4.00	26.00
CHATEAU FILHOT 2eme CRU CLASSE SAUTERNES	8.00	40.00
CAMPBELLS RUTHERGLEN MUSCAT AUSTRALIA	6.50	32.00
CASA SILVA SEMILLON GEWURTZTRAMINER, CHILE	4.00	35.00

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