



# À LA CARTE MENU

Join us for our Festive  
Winter Wonderland Afternoon Tea  
22nd November 2018 till 6th January 2019  
From £39 per person

Please ask a team member for more details

## SOUP

Roasted Cauliflower Soup, Blue Cheese Espuma	10
Seafood Velouté	10
Minestrone Soup (Vegan) Garlic and Herbs   Toasted Crouton	10

## QUICK & TASTY

Omelette   Fries Choose 2 Fillings (Tomato, Ham, Onion, Cheese) Additional £1 per filling	17
Crispy Calamari Fresh Chopped Chilli and Aioli Dip	16
Croque Madame Ham   Cheese   Béchamel   Fried Egg   Fries	15
Croque Monsieur Ham   Cheese   Béchamel   Fries	14

## STARTERS

Seared Scallops Textures of Jerusalem Artichoke (Crispy   Roasted   Puree)	21
Almond Goat's Cheese Croquette Cumin Beetroot Chutney   Pomegranate Molasses	14
Chicken   Mushroom   French Bean Terrine Green Tomato and Sultana Relish   Wholegrain Mustard   Toasted Farmhouse Brioche	14
Chickpea Fritters Honeycomb Tahini Dressing   Mung Bean Salad	14
Truffle Tofu Custard Pumpkin Seeds   Granola   Pickled Shallots   Baby Vegetables	13

## MEAT

Lamb Rack Spiced Squash Puree   Savoy Cabbage   Pickled Roscoff Onion	28
Breast of Corn Fed Chicken   Ballotine Leg Burned Onion Puree   Charred Paris Cup Mushroom   Braised Shallots	28

## GRILL

Beef Fillet Steak 170g approx.	39
Rib Eye Steak 225g approx.	38
Both steaks are served with: Sun Blushed Tomato   Oven Roasted Portobello Mushroom   Chunky Chips   Watercress Salad   Choice of Béarnaise or Peppercorn Sauce	

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager.

## VEGETARIAN

Oven Roasted Rainbow Vegetables Pumpkin Seeds   Breadcrumbs   Herbs   Tomato Sauce	19
Ras el Hanout Spiced Aubergine Steak Turmeric Spiced Curry Sauce   Pearl Barley   Tomato Caviar   Crispy Shallot   Greek Yoghurt	19
Vegetarian Burger Beef Tomato   Caramelised Onions   Portobello Mushroom   Chickpea Pate   Beetroot Bun Add Vegetarian Cheese	19 2
FISH	
Dover Sole Grilled   Pan Fried	45
Teriyaki Salmon Sticky Rice   Baby Bok Choi	30
Pan Fried Cod Fillet Sautéed Wild Mushroom   Roast Chicken Butter Sauce   Creamy Mash	26
Beer Battered fillet of Haddock Chunky Chips   Mushy Peas   Tartare Sauce	24
Crispy Soft Shell Crab Curry Sauce with a Hint of Coconut   Basmati Rice	24
Cornish Crab Black Ink Tagliolini Pasta Light Tomato Sauce   Confit Cherry Tomatoes	22

## SIDES

Triple Cooked Chips	7
Skinny or Sweet Potato Fries	7
Mashed Potatoes	7
Steamed or Creamed Spinach	7
Basmati Rice	7
Honey Glazed Carrot and Parsnip with Pumpkin Seeds	7
Sprouts and Roasted Chestnuts Butter	7

## DESSERTS

Cheese Board Cheese   Biscuit   Grapes   Apricot   Celery   Chutney	14
Manjari Chocolate Marquise Yuzu Creameux Citrus Crunch	11
Mandarin Bavaroise with Illanka Centre Dark Fudge Sponge	11
Griotte Crème Brûlée with Cinnamon Cookies	11
Caramelised Pear and Almond Band Chocolate Ice Cream   Chocolate Sauce	11
Blackcurrant & Praline Parfait with Candid Chestnut	11

Vegetarian

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.



# DRINKS

## CHAMPAGNE & SPARKLING WINE

	125ml	750ml
Prosecco   Bolla	10	44
Pommery Brut Royal   NV	15	74
Pommery Rosé	18	85
Veuve Clicquot Brut   NV		89
Bollinger Rosé   NV		115

## WHITE WINE

	175ml	750ml
<b>Chenin Blanc</b> Cullinan View   South Africa	8	25
<b>Pinot Grigio-Solstice</b> Italy	9	30
<b>Chardonnay</b> The Pick   Australia	10	35
<b>Sauvignon Blanc</b> Villa Maria   New Zealand	11	40
<b>Chablis</b> Louis Jadot   France		45

## RED WINE

	175ml	750ml
<b>Shiraz</b> The Pick   Australia	8	25
<b>Cabernet Sauvignon</b> The Manor   South Africa	9	30
<b>Malbrontes</b> Malbec Torrontes   Argentina	10	35
<b>Merlot</b> Luis Felipe Edwards   Chile	11	40
<b>Cotes du Rhone</b> E. Guigal   France		45

## ROSÉ WINE

	175ml	750ml
<b>Château La Gordonne</b> France	9	32

## BEERS & CIDER

Peroni	330ml	6.5
London Pride	330ml	6.5
Heineken	330ml	6.5
Sol	330ml	6
Stella Artois	330ml	6
Magners Irish Cider	330ml	6

## SOFT DRINKS & JUICES

Coca-Cola	330ml	4.5
Diet Coca-Cola	330ml	4.5
Fruit Juice Orange   Apple   Cranberry Mango   Tomato   Pineapple	250ml	4.5

## SPIRITS

Amaretto Disaronno	50ml	8
Johnny Walker Red	50ml	10
Hendrick's Gin	50ml	10
Belvedere Vodka	50ml	11

## HOT BEVERAGES

Espresso	4.5
Caffé Americano	5
Cappuccino	5
Hot Chocolate	5
Caffé Latte	5.5
Twinings Loose Leaf Tea	6

## DIGESTIVES

Espresso Martini	12
Toblerone	12

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager.

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.