

WHITE WINE SPECIAL

X

£25

SAMPLE MENU  
MOTHERS DAY MENU

26<sup>th</sup> MARCH 2017

St Germain Elderflower Spritz  
£8.50 (250ml) Carafe (4 people) £22.50

RED WINE SPECIAL

X

£25

Selection of rustic breads | 2.50   Rustic breads with olive & anchovy tapenade | 4.00   Italian olives | 3.75

STARTERS

King scallops wrapped in Serrano ham, parsnip puree and a soy and plum jus | 11.95

Goose rillettes served with a red onion jam and toast | 7.95

Roasted nut & Mayfield cheese polenta topped with poached egg & hollandaise sauce (v) | 8.65

Mushroom feuilleté

Puff pastry with mushrooms in calvados cream & juliennes of vegetables (v) | 7.95 starter | 15.95 main\*

Crayfish & crispy chorizo salad with a sweet chilli dressing | 8.45

Duck liver parfait topped with roasted pistachio in a jar  
served with pear and white wine chutney served with toasted brioche | 7.95

Nags Head smoked fish plate served with coriander butter, crusty bread and a tomato chutney | 9.95

Winter vegetable soup with rustic bread & butter (v) | 6.45

CHARCUTERIE BOARD *for two to share*

Selection of cold cured Mediterranean meats served with olives, cocktail gherkins, rustic bread & butter | 14.95

MAINS

Meat dishes are accompanied with roast potatoes, Yorkshire pudding & buttered vegetables  
(Fish dishes are accompanied with new buttered potatoes and vegetables)

Beef

21-day dry aged roasted sirloin of Bedfordshire beef with a red wine & onion jus | 17.95

Chicken

Half free range spit roasted chicken with a red wine & onion jus | 15.95

Lamb

Roasted leg of British lamb with a herb jus | 16.95

Pork

Roasted loin of rare breed pork with a cider jus | 16.45

Sea Trout

Medallion of Sea Trout fillet with a green curry and chardonnay cream | 17.95

Confit Duck

Confit duck leg (marinated in salt & confit in own fat) served with a black fig jus | 16.95

Monkfish

Curried roasted monkfish tail with butter beans and tomato cream (gf) | 19.95

Risotto

Roasted pumpkin & swiss chard risotto with a camembert gratiné  
served with a mixed leaf salad (v) | 15.95

SIDES

Cauliflower béchamel & Camembert cheese | 4.95   Creamed Spinach | 4.25

**Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance**

All prices include vat @ 20%. On tables of 6 or more a discretionary service charge of 10% will be added to your bill. All staff gratuities go direct to the staff.

# PUDDINGS

Bourbon vanilla crème brûlée | 7.45

Caramelised lemon tart with cassis sorbet | 6.45

Dandelion & Burdock sticky toffee pudding with a date mascarpone | 6.75  
*Served with your choice of: vanilla ice cream, cream or custard*

Hazelnut praline profiteroles with chocolate sauce &  
With a whisky & oatmeal ice cream | 6.95

Warm apple & rhubarb tart with vanilla ice cream | 6.95

Poached pear millefeuille served with a chocolate sauce | 6.95

Selection of four British cheeses with biscuits & tomato chutney | 9.45  
*Rachel Goats Cheese (Somerset) ~ semi-hard, rich & nutty*  
*Artisan Mayfield (East Sussex) ~ hard, sweet & gentle*  
*Finn Brie (Herefordshire) ~ soft, double cream texture*  
*Barkham Blue (Berkshire) ~ creamy, buttery & spicy*

Swiss & Devonshire ice creams & sorbets | 4.95 (2 scoops) / 5.95 (3 scoops)

**Ice creams:** Vanilla / Strawberry / Chocolate / Maple & Walnut  
Panna cotta & Raspberry / Pistachio / Honeycomb

**Sorbets:** Raspberry / Cassis / Mango / Lemon / Pear / Apricot

## Freshly Ground Artisan Arabica Coffee

Americano, Flat White, Cappuccino, Café Latte,  
Espresso, Macchiato | 2.95

## Tea

English Breakfast Tea, Earl Grey | 2.60  
Fruit fusion & herbal teas | 2.95

## DESSERT WINES

	½ bottle	100ml
Moscato (sparkling), Victoria, Australia 2012 <i>Gordo &amp; black muscat from old vine Muscat Vineyards. Refreshing, light &amp; sparkling.</i>	14.95	
Monbazillac Chateau Septy. France 2012 <i>Full-bodied, fabulously concentrated and intense, with a sweet inner-core of fruit</i>	23.00	7.00 50ml taster glass @ 3.50
Straw Wine Rustenberg, Stellenbosch, S.Africa 2011 <i>Sweet, yet still bright, fresh and complex, with aromas and flavours of dried apricots, orange peel and honey. Chenin blanc, Viognier &amp; Crouchoen grapes were dried on straw to concentrate their natural sugar and flavour and then fermented and matured in aged casks.</i>	29.00	9.00
Black Muscat, Elysium, California 2011 <i>Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet &amp; juicy yet well-balanced.</i>	34.00	10.50
Buitenverwachting 1769 Muscat s.Africa 2011 <i>This classical 2011 vintage Constantia dessert wine offers ripe apricot, melon, fynbos and apple like characters. The initial sensation is sweet, but due to crisp natural acids the wine has a firm and full finish. Wow!</i>	39.00	12.00

## MOTHERS DAY 3 COURSE MENU

£35.00 per person | £18.50 Children's 2 course menu

10% discretionary service charge included, Thank you.

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