

Starters

December Menu 2011

Thai Crispy Duck Oriental vegetables, sweet chilli and sesame oil dipping sauce, pancake cones	£8.50	Pan Fried Scallops and Pork Belly Celeriac purée and red wine reduction	£10.00
Goats Cheese and Caramelised Red Onion Tart (V) Rocket salad, aged balsamic dressing	£7.00	Crispy Chilli Cornish Squid Beans sprouts and pak choi salad, sweet chilli mayonnaise	£8.00
Roast Breast of Pigeon Crushed peas and pancetta, apple chutney, potato crisps	£8.50	Beetroot Cured Salmon Marinated beets, horseradish cream, baby leaves	£8.00
Truffled Parsnip and Borlottie Bean Salad (V) Parmesan shavings, truffle oil	£6.50	Smoked Haddock and Clam Chowder Potato and leeks, soft poached egg	£7.50

Oysters

Served traditionally (with Tabasco and Worcester sauce)

or

Rockefeller (grilled with a herb crust)

each £2.50
3 for £6.00
6 for £10.50

Shellfish Platter

£20.00

Great as a starter for two or a main course for one.

Half shell scallops, whole tiger prawns, razor clams, langoustines and Rockefeller oysters. All roasted in their shells with garlic and herb butter sauce.

Mains

Fillet of Dry Aged Angus Beef Dauphinoise potatoes, parsnip purée, french beans, port sauce	£24.00	Fillet of Atlantic Cod Pancetta and potato rösti, sugar snap peas, pea purée, smoked bacon velouté	£19.00
Duo of Cotswold Lamb Slow cooked shoulder, pan fried chop, tender stem broccoli, creamed potatoe, rosemary jus	£19.00	Medley of Day Boat Fish Spaghetti nero 'vongole' (clams, garlic and chilli)	£18.00
Monty's Game Pie Roasted new potatoes, sautéed sprouts with chestnuts and bacon, game gravy	£18.00	Masala Spiced Salmon Roast garlic lentils, mini cauliflower bhaji, yoghurt dressing	£17.00
Thai Butternut Squash and Asparagus Curry (V) Wild rice, poppy seed flat bread	£12.00	Fillet of Sea Bass Crushed potato salad, courgette fritters, lemon and chive butter sauce	£17.00
Chargrilled 21 Day Aged Angus Beef			
7oz Fillet Steak	£24.00		
8oz Sirloin Steak	£18.00		
8oz Rump Steak	£17.00		

Triple cooked chips, tomatoes, field mushroom, peppercorn sauce or béarnaise sauce

Desserts

Dark and White Chocolate Tart Pistachio praline, raspberry sorbet	£7.00	Vanilla Crème Brûlée Made with Madagascan vanilla	£6.00
Orange Panna cotta Pineapple sorbet, passion fruit jelly, chocolate crisp	£6.00	Bramley Apple and Cinnamon Rice Pudding Blueberry jam	£6.00
Sticky Toffee Pudding Pecan nut ice cream	£6.00	Selection of Ice Cream and Sorbet Fresh fruit coulis	£5.00
Iced Honey Parfait Fig compote, caramel sauce, hazel nut brittle	£6.00	Selection of Artisan Cheeses Wheat crackers, home-made chutney	
		Small	£8.00
		Large	£12.00

Please notify your waiter if you are allergic to nuts, dairy, wheat or have any other allergies.

We can not guarantee traces of nuts will not be found in our food.

A 10% discretionary service charge will be added to all bills

