

House Kitchen Menu

To Start

Pan fried scallops, pea & mint puree £9.50

Foie gras parfait, melba toast, orange & red onion marmalade £8.95

Grilled goats cheese & wild mushroom tart, roasted cherry tomatoes £7.95

To Follow

Traditional Madeiran beef espetada, salad, French fries £21.95

100z Scottish ribeye steak, chunky chips, flat cap mushroom, grilled vine tomatoes £24.50 100z Irish fillet steak, chunky chips, flat cap mushroom, grilled vine tomatoes £28.50 (Choice of steak sauces - Black peppercorn, mushroom, béarnaise, garlic butter)

Surf & Turf; 3 gambas & 80z Irish fillet steak, garlic butter, salad, chunky chips £34.50

Fillet of seabass served with buttered new potatoes & mixed vegetables £23.95

Roast duck breast, dauphinoise potato, market vegetables, orange & Thai seven spice dressing £23.50

Pan roasted rack of lamb, sautéed potatoes, market vegetables, redcurrant & mint sauce £24.50

Penne pasta Napoleon, rich tomato sauce, black olives, basil & chilli £16.50

To Finish

British and Continental cheese plate, celery, grapes, fruit chutney, savoury biscuits £9.50

Mango & raspberry crème brûlée, ginger biscuit £6.95

Trio of Belgium chocolates served with Jersey clotted cream, raspberry coulis £6.50