

**SAMPLE SUNDAY LUNCH MENU:
Sunday 27th June 2004**

Starters

- "Italian" Tomato Soup with Olive Oil
£4.50
Scottish Smoked Salmon with Capers
£5.50
Goats Cheese Panna Cotta with Beetroot Vinaigrette
£5.00
Terrine de Campagne with Apple Chutney
£4.50

Main Courses

- Roast Sirloin of Beef with Yorkshire Pudding
£10.95
Pan Fried Cod with Mash Potato, Artichokes, French Beans and Sauce Vierge
£12.50
Saffron Risotto with Parmesan
£8.50
Poached and Grilled Chicken Leg stuffed with Tarragon Mousse,
Herb Mash and Red Wine Sauce
£9.50

Desserts

- Vanilla and Mascarpone Cheesecake
£4.50
Crème Brulee with Passionfruit Jelly
£5.00
Fresh Strawberries with Double Cream
£5.00
A Selection of British and Continental Cheeses with Biscuits and Chutney
£6.00

Cafetiere of Coffee

£2.00

Pot of Tea

£2.00

Please Inform a member of staff of any allergies or special dietary requirements.
All prices include VAT at the prevailing rate

RESTAURANT MENU

Starters

Artichoke Hollandaise with Truffle Oil
Tapenade Crusted Red Mullet with Grilled Aubergine and Pesto
Duck Liver Parfait with Apple Chutney and Toasted Brioche

Main Courses

Roast Fillet of Beef with Horseradish Mash, Ceps and Red Wine Sauce
Poached Tranche of Turbot with Saffron Emulsion, Courgettes and Broad Beans
Ragout of French Beans, Asparagus, Spinach, Baby Fennel and Basil Butter

Desserts

Bitter Chocolate Tart with White Chocolate Mousse and Orange Anglaise
Nougatine Parfait with Red Berries
A Selection of British and Continental Cheeses with Chutney
£6.00

Coffee or Tea
£2.00

Two Courses £22.00
Three Courses £29.95

Dessert Wines by the Glass
Chateau Vari, 1997 Montbazillac £3.75
Cypres de Climens, 1998 Sauternes £6.00

Royal Tokaji 5 Puttunynos 1999 £39.95 (Bottle)

Port by the Glass
Taylors Fine Ruby Port £3.00
Taylors 1988 Quinta de Vargellas £6.00

Please inform staff of any allergies or dietary requirements.
All our Food is cooked to order so during busy periods there may be a delay.
All prices are inclusive of VAT at the prevailing rate.