

# FIXED MENU

## STARTERS

### ROASTED BEETROOT SALAD (v)

*goat's cheese curd, walnuts, mandarin segments, wild rocket*

### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

### SMOKED SALMON CARVED FROM THE TROLLEY (£5.00 supp)

*aberdeen smoked - capers, shallots, dill, brown bread*

### TWICE COOKED LOBSTER SOUFFLE

*bisque foam*

### HAM HOCK TERRINE

*pickled red cabbage, cornichons, piccalilli, sourdough toast*

## MAIN COURSES

### CONFIT PORK BELLY

*celeriac puree, honey glazed beetroot, baby watercress, mustard jus*

### PAN FRIED FILLET OF COD

*curly kale, seafood & tomato potage*

### MISO GLAZED CELERiac STEAKS (ve)

*aubergine caviar, padron peppers, crispy cavallo nero*

### DOVER SOLE (30.00 supp)

*sautéed spinach, ratte potatoes, brown shrimp, lilliput capers & beurre noisette*

### SURREY FARMED FILLET OF BEEF (£22.50 supp)

*carrot purée, potato fondant, black trumpets, purple sprouting broccoli, bordelaise jus*

### CHICKEN KIEV

*potato purée, crispy prosciutto, leeks, broccoli, peas, aioli sauce*

## SIDE DISHES

£6.00

### SPINACH (ve)

*steamed*

### SAUTÉED POTATOES (ve)

*ratte, olive oil*

### SALAD (ve)

*mixed leaf, french dressing*

### GREEN BEANS (ve)

*olive oil*

### BROCCOLI (ve)

*tenderstem, olive oil*

### CHIPS (ve)

*triple cooked*

**£36.50 (3 courses)**

£32.50 (2 courses)

(v) Vegetarian (ve) Vegan

## BRITISH CHEESE

### FOUR CHEESES (£6 supp) (v)

*celery, apricot butter, pear & apple chutney*

### LINCOLNSHIRE POACHER

*oak smoked, alford*

### BLUE STILTON

*blue veined, clawson*

### MAIDA VALE

*semi soft, IPA washed, guernsey*

### SINODUN HILL

*soft, goats milk, oxfordshire*

## DESSERTS & PUDDINGS

### CRÈME BRÛLÉE (v)

*shortbread biscuit*

### APPLE TART (v)

*vanilla ice cream*

### POACHED PEAR (v)

*cinnamon & chocolate crumble, walnuts,  
caramel ice cream*

## HOMEMADE ICE CREAMS & SORBETS

### ICE CREAM (v)

*chocolate, vanilla, coffee,  
strawberry, pistachio*

### SORBETS (ve)

*lemon, blackcurrant,  
elderflower*

**£36.50 (3 courses)**

**£32.50 (2 courses)**

## PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00

*aszu 5 puttonyos, bene pinceszet, hungary*

## COCKTAILS

ESPRESSO MARTINI £14.50

*vodka, kahlua, gomme syrup*

LIQUEUR COFFEE £13.50

*whisky, amaretto, baileys, cointreau, tia maria, cognac*

**Head Chef - Sergio Martins Abreu**

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.