

## **While you wait**

Mixed Olives - £1.95

Honey Roasted Nuts - £2.50

Balsamic & Warm Breads - £2.50

Honey & Sesame Baby Chorizo - £2.50

## **Cru Starters**

Today's Freshly Made Soup - £6.95

Terrine of Smoked Salmon, horseradish butter, avocado, caviar - £7.95

Pan Seared Scallops, pea & bacon salad, truffle jus - £8.75

Duck Pastrami, chicory, blood orange, balsamic jelly, date puree, artichoke - £8.00

Roasted Pigeon Breast, confit leg pastille, sweetcorn, pickled wild mushrooms, smoked jus - £8.25

Whipped Ricotta & Radicchio, hazelnut, blood orange, micro herbs (v) - £7.25

## Cru Main Courses

Pan fried Fillet of Sea Bass, fondant potato, celeriac puree, braised endive, wild mushrooms, veal jus - £15.95

Fillet of Scottish Salmon, pea & mint ravioli, sauté potatoes, purple sprouting broccoli, Maitaise sauce - £15.50

Honey Glazed Duck Breast, confit leg samosa, sweet potato puree, sticky red cabbage, 'Ras el hanout' infused jus - £16.95

Coq au Vin, braised chicken leg, creamed potato, pearl onions, lardons, button mushrooms, carrots, in a red wine sauce - £14.25

Fillet of Beef, braised beef cheek, beetroot fondant, carrot puree, kale, horseradish foam, jus - £18.95

Wild Mushroom Pithivier, salt baked swede, roasted baby beets, butter roasted cabbage, sage brown butter (v) - £13.00

## Steaks

All our beef is farmed in Scotland and matured to the highest standard for 28 days giving the meat a mouth-watering taste, once cooked on our Char Grill, to your liking

All steaks are served with mushroom, tomato, onion rings & chips

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**10oz Rib-Eye £21.95 / Peppered - £23.95**

**8oz Fillet £24.50 / Peppered - £26.50**

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## Side Orders

Garlic Bread - £3.95

Chips - £2.50

Sweet Potato Fries - £3.50

Boiled New Potatoes - £2.50

Peas - £2.50

Butter Roasted Cabbage - £2.50

Thyme Roasted Heritage Carrots - £2.50

Onion Rings - £2.50

Waldorf Salad - £2.95

Peppercorn Sauce - £2.50

Garlic Butter - £1.50

*If you would like any of our dishes prepared differently or have any special dietary requirements, please do not hesitate to ask.*

## Desserts

Baked Vanilla Cheesecake, passionfruit curd, kiwi, lime & mint - £6.95

Baked Chocolate Torte, espresso ice cream & hazelnut biscuit - £6.95

Lemon Panna Cotta, thyme shortbread, lemon gel, pistachio ice cream £6.95

Banana Parfait, caramel sauce, peanut crumb, chocolate mousse, milk jam - £6.95

Pear & Almond Tart, pear caramel, clotted cream- £6.95

Set Vanilla Custard, rhubarb sorbet, poached rhubarb, ginger biscuit - £6.95

A Selection of Local Cheeses, chutney, fruit & crackers £8.00

Crêpe Suzette, citrus pancakes flamed at your table, served with vanilla ice cream - £8.95

A Trio of Ice Cream or Sorbet, three scoops - £5.25 (or £1.75 per scoop)

### **Enjoy a Glass of Dessert Wine**

2010 Muscat de Saint-Jean de Minervois

£5.10 per 125ml glass

Or

2009 Grahams L.B.V Port £4.70 per glass

### **Coffee with Mints**

Coffee or Decaffeinated - £2.80

Espresso - £2.50

Cappuccino or Café Latte - £3.00

Hot Chocolate or Mocha - £3.30 / £3.80 with whipped cream

Liqueur Coffees from £4.80

Pot of Freshly Made Tea - £2.80

*All prices are inclusive of VAT*