



**Autumn Special**  
**Sunday Evening to Friday Evening**  
**Three courses including ½ bottle of wine £25.00**

Vicuña Semillon/Sauvignon, Central Valley, Chile 2010  
Pinot Grigio Rosé, Provincia di Pavia IGT, Ca' Solare, Italy 2009  
Ladera Verde Merlot, Central Valley, Chile 2009/10  
Arjona, Rioja, Spain 2008/09

**STARTERS**

Soup de jour

Pan fried chicken livers with bacon shallots and garlic sauce  
on toasted croute

Smoked salmon and crab tian with avocado and watercress  
with a salsa Verdi dressing

Goats cheese tart tartin with beetroot balsamic red onion and rocket  
and sun blushed tomato salad (v)

**MAINS**

Char grilled 8 oz rib eye with pont neuf potatoes, beef tomatoes and watercress

Seared duck breast with sweet potato fondant poached pear,  
baby vegetables and thyme jus

Char grilled pork medallions with black pudding, apple compote, fondant  
potato and a rosemary jus

A duo of sea bream and sea bass with garlic herb crushed potatoes pak choi and french  
clams in a white wine and garlic sauce

Ricotta cheese, roasted pine nuts and spinach parcel wrapped in char grilled courgettes  
with rocket and herb oil dressing (v)

**DESSERTS**

Blue poppy seed parfait with plum jelly and homemade cardamom biscuits

Grenadine panna cotta scented with pomegranate and accompanied with  
orange liqueur

Madagascan vanilla and chocolate sponge with blueberry compote

Nectar of the Gods infused baileys cheesecake



## **AFTERNOON TEA for two**

from 3.00 pm – 5.30 pm

Throughout Autumn excluding special days

**£15.00 per person**

### **Sparkling Bubbly**

#### **Prosecco Vetriano, Italy**

**£3.95 (125 ml)**

This is very similar in style to a Cava or champagne and has none of the 'fruit juice' character of inferior producers. A lovely, grapey, fruity nose is followed by a soft, creamy texture on the palate.

Or

#### **Castell d'Olèrdola Cava Brut Rosado, Spain**

**£4.25 (125ml)**

A fresh and attractive wine with delicious summer fruit aromas and flavours, strawberries and raspberries. It is delicate and floral with a dry finish.

### **Selection of sandwiches**

**(choose 3 from the following per two people)**

**£5.95**

Smoked salmon with lemon zested cream cheese

Classic cucumber marinate

Honey roasted ham

Plump coldwater prawns, lemon Maryland dressing and crisp lettuce

Egg with homemade mayo

### **Homemade cakes**

**£3.95**

Homemade cake of the day

and

Scone with clotted cream, homemade jam

### **Hot Beverages**

Speciality tea or coffee and mints

**£2.50**