

The Duke of Wellington

January 2012

Prosecco kir royale 6.00

Mushroom & Maderia soup 5.75

Crab bisque 6.50

Dressed Cornish crab on toast 8.00

Beetroot salad with Crottin goat's cheese & hazelnut praline 8.00

Pork, duck & chorizo rilette with chutney & toast 7.50

Salt cod brandade with spinach, poached egg & croutons 7.00

Teruel Serrano ham with Manchego cheese & truffle honey 8.50

Roast butternut squash & sage risotto with mixed salad leaves 14.00

Grilled Barnsley lamb chop with kale, chilli, anchovy, garlic & new potatoes 14.00

Beef, Roquefort & mushroom pie with greens 12.00

Roast pork chop with swede puree, roast apple & greens 17.00

Char-grilled 'Galloway' onglet steak with béarnaise sauce & chips 16.00

Char-grilled 28 day aged 'Rhug Estate' rib eye steak with peppercorn sauce & chips 29.00

Grilled fillet of sea bass with new potatoes, green beans and sauce beurre blanc 16.00

Burger with barbequed pulled pork, smoked apple wood cheese, pickles, coleslaw & frites 16.25

Loin of venison with braised red cabbage, roast artichokes & cauliflower puree 16.00

Deep fried line-caught haddock in beer batter with chips & tartare sauce 14.25/ mushy peas 3.00

Kale/Spinach/Chips/New potatoes 3.50, Secrets farm salad leaves 4.25

Sticky toffee pudding with banana ice cream 6.00

Warm spiced parsnip & pecan cake with maple syrup ice cream 7.00

Warm chocolate brownie with pistachio ice cream 7.00

Red wine poached pears with sable biscuits 6.00

Selection of home-made ice cream or sorbet 4.75

Selection of 'La Fromagerie' cheeses with membrillo & truffle honey 12.00

Mothais a la feuille- goat's milk

Nuns of Caen - ewe's milk

Napoleon - ewe's milk

Beenleigh blue- ewe's milk

Brie de Meux - Cow's milk

All menu items may contain traces of nuts. A discretionary service charge of 12.5% will be added to your bill Bread £1 pp