

# À La Carte Menu

## Starters

**Beef Consommé** £7.00  
*Braised Short Rib Ravioli and Autumn Vegetables*

**Terrine of Confit Corn Fed Chicken** £11.75  
*Truffle and Baby Leeks with Salad of Carrot, Baby leaves and Fine Herbs*

**Morecambe Bay Potted Shrimps** £12.00  
*Marinated Cucumber*

**Loch Var Smoked Salmon** £13.50  
*Traditionally Garnished with Lemon, Capers and Shallots*

**Scallop Ceviche** £12.00  
*Octopus and a Salad of Mango, Chilli and Coriander*

**Gorgonzola Pannacotta** £9.50  
*Charred Nectarines, Spiced Walnuts and Grape Mustard Dressing (V)*

**Smoked Celeriac Tian** £9.00  
*Heritage Beetroot, Kohlrabi and Shallot Tuile (Vegan)*

## Main Course

**Pan Seared Red Mullet** £23.50  
*Butternut Squash Puree, Heritage Squash, Heirloom Potato and Almond*

**Paprika Dusted Monkfish Tail** £21.50  
*Cornish Mussels, Sea Vegetables and Romesco Sauce*

**Roasted Traditional Yorkshire Grouse** £35.00  
*Game Chips*

**Tidenham Duck Breast** £21.00  
*Confit Leg Croquette, Green Apple Puree, Pickled Turnip and Blueberry Jus*

**Saddle of Rabbit** £19.50  
*Braised Leg, Summer Mushroom and Vegetable Broth*

**Chargrilled 6oz Scottish Fillet of Steak** £28.00  
*Peppercorn Sauce (Béarnaise Sauce Available on Request)*

**Chargrilled 8oz Ribeye Steak** £23.00  
*Café De Paris Butter (Béarnaise Sauce Available on Request)*

**Pumpkin and Sage Tortellini** £12.75  
*Balsamic Glazed Wild Mushrooms and Toasted Pine Nuts (Vegan)*

**Sweetcorn Beignets** £12.75  
*Charred Kernels, Marrow and Rosemary Puree and Chilli and Pomegranate Dressing (V)*

**Side Dishes** £3.50 each  
*Jersey Royal New Potatoes, Creamed Potato, French Fries  
Buttered Leaf Spinach, Broccoli with Toasted Hazelnuts, Medley of Seasonal Beans and Vichy Carrots  
Dressed Baby Leaf Salad*

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## Desserts

<b>Baileys Cheesecake</b>	<b>£6.50</b>
<i>Honeycomb and White Chocolate Sorbet</i>	
<b>Red Wine and Honey Poached Victoria Plums</b>	<b>£6.50</b>
<i>Crunchy Granola and Vanilla Ice Cream</i>	
<b>Champagne and Summer Berry Jelly</b>	<b>£6.50</b>
<i>Seasonal Berries and Clotted Cream Ice Cream</i>	
<b>Selection of Ice Creams and Sorbets</b>	<b>£2.50</b>
<i>per scoop</i>	
<b>Cheese Trolley</b>	<b>£3.50</b>
<i>Served with Grapes, Quince Jelly, Dates, Celery and Fruit Bread</i>	
<b>per cheese portion</b>	

## Savouries

<b>Welsh Rarebit</b>	<b>£6.50</b>
<b>Smoked Haddock and Leek Tartlet</b>	<b>£6.50</b>
<i>Chive Sauce</i>	

## Hot Drinks

<b>Single Espresso</b>	<b>£2.25</b>
<b>Double Espresso</b>	<b>£2.50</b>
<b>Americano</b>	<b>£2.50</b>
<b>Cappuccino / Latte</b>	<b>£2.85</b>
<b>Hot Chocolate</b>	<b>£2.85</b>
<b>Tea</b>	<b>£2.50</b>

*Please be aware - menu items may contain or come into contact with certain allergens.*

*For more information, please speak with a member of staff*