

## **DINNER MENU**

## TUESDAY 12th to THURSDAY 14th NOVEMBER 2024

ST	$\Gamma \Delta$	R	CE.	RS

Cream of Mushroom and Truffle Soup					
Ballotine of Pheasant Fig Chutney and Toasted Walnut Bread					
1832 Cured Smoked Salmon with Fine Capers and Shallots					
Fried Soft-Shell Crab with a Spiced Mango Salad					
Club Pâté					
Prawn Cocktail					
Avocado Pear with Ravigote Dressing					
MAIN COURSES					
Grilled Tuna, Caponata and Shaved Fennel					
Fillets of Dover Sole, Grilled, Bread Crumbed or Meunière (per Fillet)					
Cauliflower Steak "Armano" Roasted Vegetable Puree, Yogurt Pesto(V)					
Calves' Liver and Bacon with Caramelised Onions					
Ribeye Steak with Peppercorn S	Sauce			£32.00	
Venison Sausages, Hen of The Woods and Red Onion Gravy					
VEGETABLES					
New Potatoes	£5.00	Garden Peas		£5.00	
Hand Cut or Skinny Chips	£5.00	Spinach		£5.00	
Creamed Potatoes		French Beans		£5.00	
Salads: Green; Mixed; Beetroot	with Appl	le and Crème Frai	che;	£5.00	
Pea and Shallots; Tomato					
PUDDINGS AND SAVO	URIES				
Baked Chocolate and Mascarpo	ne Cheese	cake		£8.00	
Mushrooms on Toast				£6.50	
Welsh Rarebit					
Stilton Affogato					
Affogato					
Cheese Trolley with a Selection of Artisan British Cheese					
Selection of Joe Delucci Gelato and Sorbet (3 Scoops)					
Single Scoop					
Gelato: Vanilla, Strawberry, Ch	ocolate, C	oconut, Pistachio,	Hazelnut, Summer l	Berry	
Sorbet: Passion Fruit, Mandarir	, Raspberr	ry, Lemon			
PUDDING WINES BY T	THE GL	ASS			
221 Chateau de Rayne Vignea	u 1 <sup>er</sup> Cru C	Classé Sauternes	Pudding Wine	£13.00	

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346	Taylor's Tawny Fine Old	Tawny Port	£5.50
347	Graham's 10-Year-Old	Tawny Port	£7.50
348	Taylor's 20-Year-Old	Tawny Port	£11.50
383	Taylor's 1997	Vintage Port	£19.00
386	Blandy's Duke of Clarence	Madeira	£5.50
233	Blandy's 10-Year-Old Malmsey	Madeira	£13.50

A Dinner Wine offer is available in the Wine List If you have any allergies or intolerances, please let the waiting staff know. Gluten free bread and biscuits are available on request

Guest charge: £5.00