



DINNER MENU

TUESDAY 3rd to THURSDAY 5th DECEMBER 2024

STARTERS

Spicy Butternut Squash Soup	£6.00
1832 Cured Smoked Salmon with Fine Capers and Shallots	£14.00
Fried Soft-Shell Crab with a Spiced Mango Salad	£12.00
Club Pâté	£7.50
Prawn Cocktail	£14.00
Avocado Pear with Ravigote Dressing	£8.50

MAIN COURSES

Poached Halibut, Shellfish Bisque and Sea Greens	£30.00
Fillets of Dover Sole, Grilled, Bread Crumbed or Meunière (per Fillet)	£18.50
Tomato and Mozzarella Tortellini with Basil Pesto (V)	£18.00
Calves' Liver and Bacon with Caramelised Onions	£24.00
Hereford Sirloin Steak, On The Bone with Bone Marrow Butter	£32.00
Venison Sausages, Hen of The Woods and Red Onion Gravy	£18.00

VEGETABLES

New Potatoes	£5.00	Garden Peas	£5.00
Hand Cut or Skinny Chips	£5.00	Spinach	£5.00
Creamed Potatoes	£5.00	French Beans	£5.00
Salads: Green; Mixed; Beetroot with Apple and Crème Fraiche; Pea and Shallots; Tomato			£5.00

PUDDINGS AND SAVOURIES

Plum Fool	£8.00
Mushrooms on Toast	£6.50
Welsh Rarebit	£6.00
Stilton Affogato	£7.50
Affogato	£6.00
Cheese Trolley with a Selection of Artisan British Cheese	£13.50
Selection of Joe Delucci Gelato and Sorbet (3 Scoops)	£10.50
Single Scoop	£3.50
Gelato: Vanilla, Strawberry, Chocolate, Coconut, Pistachio, Hazelnut, Summer Berry	
Sorbet: Passion Fruit, Mandarin, Raspberry, Lemon	

PUDDING WINES BY THE GLASS

277	Maison Sichel, Sauternes, 2017 (37.5cl)	Pudding Wine	£11.00
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