

# *A La Carte Menu*

## Amuse Bouche

### Starters

*Wiltshire Goats Curd with English Marinated Tomatoes & Pickled Baby Beetroot*  
£8.00

*Confit Duck Leg Terrine with Sticky Plum Puree & Crispy Brioche Croutons*  
£8.00

*Glazed Crab Ravioli with Young Spinach & Aged Parmesan 'Au Gratin'*  
£8.50

*Smoked Mackerel with Horseradish Cream & Dill Potato*  
£8.50

*Pan Fried Scallops with Celeriac Puree, Pork Belly & Black Truffle Oil*  
£9.95

### Main Courses

*Pan Fried Fillet of Hake with Potato Terrine, Chorizo,  
Spinach & Citrus Emulsion*  
£19.95

*Chicken Ballotine wrapped in Serrano Ham with Creamed Leeks,  
Pomme Puree & Spring Onion*  
£18.50

*Local Fillet of Beef served with Potato Gratin, Fricassee of Mushrooms,  
Shallot Puree & Horseradish Sauce*  
£27.50

*Roast Lamb with Piperade, Buttered Potato, Confit Tomato & Rosemary Sauce*  
£19.95

*Potato Gnocchi in a Tomato & Basil Sauce with Provencal Vegetables*  
£15.00

### Desserts

*Danny's Selection of Favorite Desserts - £8.50*

*Baileys Crème Brulee with Homemade Biscuits - £8.00*

*Trio of Ice Cream & Sorbets - £7.50*

*Chocolate Pave with Salted Caramel Ice Cream  
with Warm Chocolate Sauce - £8.00*

*Selection of Cheese served with Chutney & Biscuits - £11.00*

*All prices include vat @ 20%  
(Service charge not included)*

