TO START

TODAY’S SOUP £4.95
bread basket

BEETROOT & GOATS’ CHEESE SALAD (V) £6.50
walnut dressing

HAM HOCK £5.95
red onion marmalade & soft herbs

TWICE BAKED CHEESE SOUFFLÉ (V) £6.95
tomato ragu

SAUTÉED MUSHROOMS (V) £6.95
new forest wild mushrooms with sautéed Jerusalem artichoke, white wine reduction and fine herbs

SEARED SCALLOPS £9.95
chortzo & petit salad

SMOKED HADDOCK BEIGNETS £6.95
pea purée and soft herbs

CARLINGFORD OYSTERS £11.95
red wine & shallot reduction on crushed ice

BRAISED, ROAST & GRILLED

CALVES’ LIVER & SMOKED PANCETTA £15.95
onion gravy & creamed potato

18 HOUR PORK BELLY £12.95
spring vegetables, creamed potato, sauce Marco Polo

ROAST FREE RANGE CHICKEN BREAST £10.95
confit of leg, spring vegetables, smoky mash & rosemary butter sauce

ROAST RUMP OF LAMB £21.95
pressed lamb shoulder, spring vegetables, fondant potatoes, thyme jus

RISOTTO OF ITALIAN PEAS & WILD GARLIC LEAVES (V) £9.95

SAUTÉED MUSHROOMS (V) £10.95
new forest wild mushrooms with sautéed Jerusalem artichoke, white wine reduction and fine herbs

FISH

SALMON NIÇOISE SALAD £12.95
pavé of Loch Duart salmon with mixed leaves, green beans, new potatoes and French dressing

FISH PIE £13.95
Loch Duart salmon, smoked haddock, black tiger prawn, scallop, Vichyssoise sauce, creamed potatoes & fine green beans

GRILLED LEMON SOLE £18.95
ratatouille, new potatoes & fine green beans

SEAFOOD PLATTER (FOR TWO) £49.95
smoked & poached salmon, Carlingford oysters, king prawns, sole goujons, seared scallops, garden leaf salad & hand cut chips

FROM THE GRILL

All of our steaks are grown locally by the Kelly family and are from naturally grown Aberdeen Angus cattle and hung for a minimum of 10 weeks

8OZ / 200G RIB EYE STEAK £21.95
8OZ / 200G RUMP STEAK £17.95
triple cooked chips, onion rings, mushrooms and a sauce of your choice: Madeira or Béarnaise

TOURNEDOS ROSSINI £26.50
6oz fillet steak, brioche croute topped with duck liver parfait, wild mushrooms, Madeira jus & fondant potato

SIDE ORDERS

CRISPY ONION RINGS £2.95
HAND CUT CHIPS £2.95
CREAMED POTATOES £2.95
MINTED NEW POTATOES £2.95
SEASONAL VEGETABLES £2.95
MIXED GARDEN LEAF SALAD £2.95

DESSERTS

WHITE CHOCOLATE & ORANGE TRUFFLE MOUSSE £5.95
with praline biscuit and bitter chocolate sauce

CRÈME BRÛLÉE £5.95
with almond biscuit

LEMON MERINGUE £5.95
raspberry sorbet

ETON MESS £5.95
strawberry sauce

ROSSI ICE CREAM £4.50
3 scoops of locally renowned ice cream. Choose any combination of chocolate, vanilla, strawberry and a seasonal special

SORBET SELECTION £4.95
3 sorbet varieties

BAKED ALASKA BOMBE FOR 2 £9.95
Rossi chocolate orange ice-cream, meringue and orange essence

CHEESE & BISCUITS £6.95
3 English cheeses with Branston pickle

SHERRY TRIFLE £5.95
homemade strawberry consommé

BREAD & BUTTER PUDDING £5.95
Rossi rhubarb and custard ice cream or homemade custard

COFFEE

AMERICANO £2.45
CAPPUCCINO £2.95
LATTE £2.95
MOCHA £2.95
LIQUEUR COFFEE £5.95
SHORTBREAD £1.95
HANDMADE AFTER DINNER CHOCOLATES £1.95

Prefer something simpler or not on the menu? Please tell us and if available our chef will prepare it for you. Prices include VAT at 20%. We do not add service charge. Please feel free to add a tip to your server. Weights are approximate before cooking. Dishes labelled (V) are suitable for vegetarians. Please ask your server regarding any food allergies or dietary concerns you may have.
WHITE

125ml glass 175ml glass 250ml glass 75cl bottle

LIGHT, REFRESHING, DRY WHITE

SANCERRE, LES COLINETTES, JOSEPH MELLOT, FRANCE £29.95
Stylish and crisp aromas of gooseberries and powerful fruit flavours linked with a clean finish, from one of the finest and most dynamic producers. (1)

VILLA MARIA PRIVATE BIN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND £23.95
Herbaceous and flavoursome from this world renowned estate. The palate is lively and intense, with mouth-filling, tropical fruit flavours. (1)

CORTE VIGNA PINOT GRIGIO, PAUA, ITALY £3.50 £4.50 £6.75 £18.95
Floral, racy and dry with green, crisp fruit, an innovative wine by a collaboration of private land owners. (2)

SOLSTICE CHARDONNAY SICILIA, ITALY £3.50 £4.50 £6.75 £17.95
Sicily is leading a wine revolution for Europe. Bright, clean undulated fruit with peaches, dried apricots and floral aromas. (2)

ARIUM AIRÉN BLANCO ALBALI, VALDEPEÑAS, SPAIN £3.25 £4.25 £5.75 £16.50
A delicious grapey style with light floral aromas and a lingering freshness. (5)

FULLER FLAVOURED, RICHER WHITE

CHABUS, LOUIS JADOT, FRANCE £35.00
A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours. (2)

LUS FELIPE EDWARDS RESERVA SAUVIGNON BLANC, RAPEL VALLEY, CHILE £3.75 £4.75 £7.25 £21.95
Crisp, full-flavoured with mineral and fresh grass aromas, mingling with melon and citrus. (2)

DROSTHDY-HOF CHENIN BLANC, WESTERN CAPE, SOUTH AFRICA £19.95
An abundance of guava and citrus aromas supported by fresh, delicious fruit flavours. (3)

LIEBEMILCH RHEINHESSEN, J BRADER, GERMANY £18.95
A delicious grapey style with light floral aromas and a lingering freshness. (3)

LA CAMPAGNE VOIGNER, PAYS D’OC, FRANCE £18.50
Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas. (2)

ROSÉ

125ml glass 175ml glass 250ml glass 75cl bottle

BOSCHENDAL PAVILION SHIRAZ ROSÉ, COASTAL REGION, SOUTH AFRICA £21.95
Ripe strawberry on the nose with citrus peel notes, the palate is slightly off-dry with a hint of richness. (2)

PINOT GRIGIO ROSATO DEL VENETO, COLLEZIONE MARCHISINI, ITALY £19.95
Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy. (3)

ECHO FALLS WHITE ZINFANDEL, CALIFORNIA, USA £3.50 £4.50 £6.75 £18.50
The red fruit flavours of the Zinfandel grape come through well on the nose and palate. (5)

RED

125ml glass 175ml glass 250ml glass 75cl bottle

LIGHT, FRUITY EASY DRINKING RED

DRYLANDS PINOT NOIR, MARLBOROUGH, NEW ZEALAND £25.95
Lifted cherry and plum flavours layered with an attractive earthy, gamey character and a smooth lingering finish. (B/C)

MARQUES DE MORANO ROJA TINTO, SPAIN £3.50 £4.50 £6.75 £20.95
A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries. (B)

BERR ESTATES MERLOT, SOUTH-EASTERN AUSTRALIA £3.50 £4.75 £6.75 £19.95
Several specially selected vineyards provide a delicious combination of raspberries, blueberries and soft plum characters. (B)

SOLSTICE SHIRAZ SICILIA, ITALY £3.50 £4.50 £6.75 £16.50
A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun - ripe, light and lively. (B)

ARIUM TEMPRANILLO-GARNACHA TINTO ALBAL, VALDEPEÑAS, SPAIN £3.25 £4.25 £5.75 £16.50
Chemical, very smooth with blackberry and plum fruit, the tannins are light and finish soft. (B)

FULLER, RICH FLAVOURED RED

FLEURIE CHÂTEAU DE FLEURIE, E. LORON ET FILS £35.00
Vibrancy of violet aromas and soft raspberry smoothness with a lingering elegance from 18th Century heritage and northern granite hills.

CHÂTEAU IVIONNAL LUBOSL T ST EMINION, FRANCE £29.95
A small district of St Emilion with a common terrain, the style is full of soft plums and brambly cassis flavours. (C)

VILLA MARIA PRIVATE BIN MERLOT-CABERNET SAUVIGNON, EAST COAST, NEW ZEALAND £24.95
The New Zealand climate brings out the typical varietal blackcurrant aroma and flavour of the Cabernet Sauvignon. Softened by the Merlot. Aged in both French and American oak for twelve months, this approachable, smooth, ripe red wine is ready for drinking. (C)

ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON, CALIFORNIA, USA £21.95
Lovely, lifted aromas of dark berry fruit, redcurrant and oak spice. Showing vibrant red and dark berry fruit flavours and fine tannins on the palate with a well-balanced oak finish. (C)

VIÑA PLATA BONARDA-MALBEC, MENDOZA, ARGENTINA £18.95
From the two most widely planted Argentine varieties: juicy red berry fruit flavours abound. (C)

SPARKLING AND CHAMPAGNE

VIBRANT, RICH FLAVOURED RED

BOSS DE HIDECK BRUT, FRANCE £49.50
With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish. (1)

PIPER HEIDSIECK BRUT, FRANCE £8.50 £41.95
Vibrant, ruby rosé that shows plenty of cherry fruit on the generous palate. (1)

ROCCO VENEZA ROSÉ, VENETO, ITALY £5.00 £20.95
Vibrant, ruby rosé that shows plenty of cherry fruit on the generous palate. (2)
COMMEMDED (NV) Decanter World Wine Awards 2011
BRONZE (NV) International Wine Challenge 2011

PROSECCO, SANT ORSOLA, ITALY £4.50 £21.95
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness. (1)