



AUTUMN, WINTER À LA CARTE 2019/20

STARTERS

HAND CRAFTED WILD MUSHROOM RAVIOLI	£12.00
PARMESAN TUILLE & THYME VELOUTÉ	
CONFIT OF DUCK & SWEET POTATO SALAD	£14.00
WINTER ROOTS, AGED SHERRY VINEGAR & GRAIN MUSTARD	
CEP & WHITE CELERY CONSOMME	£8.50
PEA PUREE PROFITEROLES	
ASPARAGUS WITH TRUFFLE POACHED FREE RANGE EGG	£10.00
LIME SABAYON	
SEARED SCALLOPS, CHORIZO & BLACK PEPPER MASH	£16.00
CRISPY PANCETTA	
CHILLI PRAWNS	£14.00
BUTTERBEAN HUMMUS, VIRGIL OLIVE OIL	
QUINOA SALAD WITH BEETROOT & ORANGE, MICRO HERBS	£12.50
SEARED CALAMARI, BLACK GARLIC	£16.00



MAIN COURSES

SAFFRON KING PRAWNS £24.00

SCENTED WITH GINGER GARLIC, WILD RICE

BRAISED LAMB TAGINE £23.00

ON A BED OF SPICED MOROCCAN COUSCOUS, SERVED IN AN AUTHENTIC MOROCCAN TAGINE

ROAST BREAST OF DUCK £24.50

QUENELLE OF SWEET POTATO, CHARTREUSE JUS

GRILLED GIBRALTAR BAY SEA BASS £26.50

PRAWN BRANDADE, CRISPY LEEK

MEDALIONS OF BEEF MEDALLIONS £27.00

FOIE GRAS, DIAMANTE REDUCTION

GRILLED JOHN DORY £26.00

CURRIED CAULIFLOWER PUREE, BLACK GARLIC TUILE

SEARED SALMON, WAKAMI GALLETTE £25.00

CAVA BEURRE BLANC



MAIN COURSES CONT.

BROCCOLI & ARTICHOKE TEMPURA £15.50

POPPY & SESAME SEEDS, SLOW COOKED TOMATOES & SAMBAL SALSA

HARISSA CARROTS, CAMELISED FENNEL, LENTIL & £15.50

LEMON SPIKED YOGURT

ONION RAGOUT

FROM THE GRILL

- BREAST OF CHICKEN £19.50
- LAMB CUTLETS £27.00
- RIBEYE STEAK £25.50
- SEA BASS £26.00

FRENCH FRIES OR WILD RICE, A CHOICE OF PEPPER, CHARTREUSE OR BORDELAISE SAUCE AND/OR SEASONED VEGETABLES



DESSERTS

CHOCOLATE & PRALINE SOUFFLE £11.00

COINTREAU CUSTARD (PLEASE ALLOW 15 MINS FOR PREPARATION)

BREAD & BUTTER PUDDING £9.00

RASPBERRY SALSA

GOATS CHEESE & APRICOT PARFAIT £9.00

CINNAMON SCENTED LENGUE DE CHAT

PEAR & ALMOND TARTLET £9.00

WITH PEAR WILLIAM SORBET

MORELLO CHERRY GANACHE PAVLOVA £9.00

PISTACHIO STICK

OUR REGIONAL IBERIAN CHEESE SELECTION £10.50

SERVED WITH FIG RELISH & STONE FLOUR BREAD