



## SAMPLE A LA CARTE DINNER MENU

### APPETISERS

Tian of Cornish crab with crème fraiche caramelized apple, and a gentle hint of English mustard	£ 8.00
Smoked bacon, potato and watercress soup	£ 7.00
Lobster bisque with Cognac, mint and Caviar	£ 8.25
Terrine of Highland venison and artichoke served with a sweet rhubarb marmalade	£ 7.50
Beef fillet carpaccio with celeriac croquettes and panfried duck liver	£ 8.50
Terrine of two salmons with ratté potatoes, Swiss Gruyère cheese and aged balsamic	£ 6.95
(v) Grilled aubergine with smoked Mozzarella, tomato fondue and baby spinach salad	£ 7.00 Main £ 12.50
(v) Caesar salad with hot smoked English duck breast	£ 7.00 Main £ 12.00
(v) Crisp spring roll with shrimp and lemon grass, coconut and ginger cream sauce	£ 7.50 Main £ 12.50
Fine carved smoked salmon with lemon, capers and crème fraiche	£ 8.50
Roast sea scallop, buttered savoy cabbage smoked pork and a sweet soy reduction	£ 9.50

## MAIN COURSE

Pan-fried lemon sole, fillets cooked to order served with a basil and tomato risotto, rocket leaf and "Reggiano Parmesan"	£ 17.50
Roast Brittany seabass, panfried tiger prawn, and saffron braised fennel sauce "beurre rouge"	£ 14.00
Tranche of English calves liver, on a red onion potato gratin, with buttered haricots-vert and red wine jus	£ 14.00
Roast rack of Welsh lamb, sweet potato croustillant, minted sugar snaps and port wine jus	£ 15.50
Seafood mixed grill Daily fresh seafood served on vegetable and potato cakes with a classical Béarnaise sauce	£ 17.00
Free-range chicken supreme stuffed with a mousse of sweet red pepper, served on a crisp potato rosti	£ 13.50
(v) Spinach and goats cheese tart with a tomato fondue and chervil butter sauce	£ 11.50
Langoustine risotto finished with basil and parmesan reggiano	£ 14.75
Tournedo of Scottish beef fillet with light garlic potatoes, creamed celeriac and a rich oyster jus	£ 18.50
Panfried chicken livers, tortellini of cheese sauce Albufera	£ 11.50
Grilled Scottish Salmon	£ 13.50
Grilled corn-fed Chicken Breast	£ 13.00
Grilled Beef Fillet	£ 17.00
Grilled Sirloin	£ 14.00
with a tomato confit, watercress and hand cut chips served with peppercorn or béarnaise sauce	

## SIDE ORDERS

£ 2.50

Fresh spinach creamed or plain  
Carrots "Vichy style"  
French beans  
Lyonnaise potatoes  
New potatoes  
Green salad  
Creamed Potatoes

# DESSERT

<b>Crepes Suzette</b>	<b>£ 8.00</b>
<b>Famous pancakes inspired by Escoffier made with tangerine, flambéed with Curacao and served with a melting vanilla pod ice cream</b>	
<b>Chocolate tower, cassis sorbet and mint anglaise</b>	<b>£ 7.00</b>
<b>Lemon tart</b>	<b>£ 7.00</b>
<b>Michel Roux's famous lemon tart recipe, lightly caramelised And served with crème fraiche and raspberry coulis</b>	
<b>English cheeses</b>	<b>£ 9.00</b>
<b>Selection of English cheese served with water biscuits, fig chutney and grapes</b>	
<b>Caramelised wild berry omelette with Cornish clotted cream</b>	<b>£ 7.00</b>
<b>Selection of ice creams, sorbet and freshly cut fruits Available on request</b>	<b>£ 6.00</b>
<b>Apple and Rosemary crème brulee with mascarpone</b>	<b>£ 6.50</b>

*Although every care has been taken with these dishes we cannot guarantee they are completely free from nuts. If in doubt please ask your serving staff for our Chefs advice*

## **COGNAC - GLASS 50ML**

Courvoisier V.S.	7.00
Remy Martin	8.00
Hine Antique	15.00
Hennessy XO	17.00

## **PORT - glass 150ml**

Cockburns Fine Ruby	3.95
Vintage (on request)	From 10.00

## **LIQUEUR'S**

Selection from Bailey's, Drambuie, Creme de Menthe, Tia Maria, Cointreau etc	6.00
--	------

*Executive Chef Paul O'Brien*

*Dinner served Monday – Thursday 18.00 – 22.00  
Friday – Sunday 17.00 – 22.00*

*This menu is also available from Room Service during kitchen hours  
Prices are inclusive of VAT at the current rate.  
Any gratuity is entirely at the discretion of the client.  
(v) Suitable for vegetarians*