

lunch and dinner menu (available 11am –10.30pm)

to start with...

English spinach and brown lentil soup (v)	£5.00
soup of the day (v)	£5.00
crayfish and avocado salad	£7.00
eggs benedict	£6.50
pan fried scallops with micro herb salad and lemon vinaigrette	£9.50

main courses & salads

beef medallions with glazed new potatoes mushrooms and jus	£16.50
home-made beef burger with salad caramelised red onions and mayonnaise	£9.50
free range butterfly chicken with mascarpone mash grilled leeks and crispy pancetta	£10.50
herb crusted salmon with roasted chat potatoes wilted spinach and pine nuts	£10.00
mushroom tagliatelle with vine tomatoes	£9.50
home-made salmon fish cakes with avocado apples and celery	£9.50
salt and pepper calamari with courgette spaghetti rocket and lemon	£10.00
honey roasted goats cheese with balsamic roasted beetroot chickpeas and rocket (v)	£10.50
ceasar salad with pancetta anchovies & parmesan shavings (v.a.)	£8.50

sandwiches

chicken crispy bacon tomato and mixed leaves	£9.00
avocado egg mayonnaise rocket tomato & cucumber (v)	£8.00
smoked salmon and cream cheese bagel	£8.50
char-grilled steak sandwich with caramelised red onions 6oz	£10.50
roasted ham and Emmental cheese bagel	£8.00

on the side

home-made chips * roasted mushrooms & chorizo * stir-fried garlic green beans * spiced cous cous * tomato & red onion * mixed salad *	£2.50 each
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light bites

Mediterranean platter	£14.50
grilled chicken strips with peanut dressing	£6.50
lemon sole goujons with tartar	£6.50
grilled king prawns skewers and sweet chilli sauce	£8.50

to indulge...

crème brulée	
chocolate dipped strawberries	
white chocolate mousse	
trio of ice cream	
fresh seasonal fruit salad	£5.45 each

v.a. - vegetarian option available

Champagne and wine list

	125ml	Bottle
Champagne		
Laurent-Perrier Brut NV	£11.50	£50.00
Laurent-Perrier Ultra Brut NV	£14.00	£60.00
Laurent-Perrier Vintage 1997		£70.00
Laurent-Perrier Brut Rosé NV		£75.00
Laurent-Perrier Grand Siècle NV		£100.00
Laurent-Perrier Grand Siècle Alexandra Rosé		£200.00

sparkling wine

Prosecco Valdobbiadene Brut Jeio, Italy	£7.25	£27.50
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white wines

Terre Forti Trebbiano chardonnay, Italy 06	£4.25	£16.50
Saint Etalon sauvignon blanc, France 06	£4.50	£18.00
Oveja Negra chardonnay viognier, Chile 06		£19.50
Pinot Grigio Orrizonti, Italy 06	£5.25	£20.50
St Hallet semillon sauvignon blanc, Australia 06		£23.00
Spy Valley sauvignon blanc, New Zealand		£25.00
Petit Chablis Michel Laroche, France 06		£35.00
sancerre La Cote Blanche Eric Louis, France 06		£30.00

red wines

Terre Forti Sangoviese, Italy 06	£4.25	£16.50
Saint Etalon merlot, France 06	£4.50	£18.00
Libertad Reserva malbec, Argentina 05	£5.00	£19.50
Chianti Superior Compobello, Italy 03	£5.50	£21.00
Laroche pinot noir, France 05		£23.00
Preece shiraz, Australia 05		£25.50
Dinastia rioja crianza, Spain 02		£26.50
Kloovenburg cabernet sauvignon, South Africa 05		£30.00

rosés

Monte Clavijo Rioja rosado, Spain 06	£4.75	£18.00
Chateau d'Astros rosé, France 06	£5.00	£18.50

wellbeing smoothies

Very Berry (muddled fresh banana, blackberry and raspberry with passion fruit and apple juice)		
Tom Basil (tomato juice spiced with cracked pepper, finished with basil and lime)		
Midnight (muddled fresh blackberry with cinnamon, mint and apple juice)		
Full Moon (muddled fresh watermelon and raspberries with mint and a dash of lemon juice)		
Granny Smith (apple juice, lime, mint and soda)		
Pink Revolution (muddled watermelon and melon with guava juice)		

£4.00 each

- please feel free to ask
a member of the team for our full cocktail list -