



## Starters

### **Soup**

*Roasted tomato soup served with garlic crouton & basil oil*

**£5.50**

### **Beetroot cured Salmon**

*Served horseradish cream, pickled beetroots, beetroot culi and pickled shallots*

**£8.00**

### **Torched Mackerel and tartare**

*With fennel and orange salad, gin & tonic cucumber and fennel puree*

**£8.50**

### **Scallops**

*Pan fried scallops, pea velouté, pea and truffles arancino, roast baby onions and bacon powder*

**£10.00**

### **Beef carpaccio**

*Raw beef carpaccio, celeriac remoulade, parmesan crisps, pickled vegetables, soft quails egg and truffle*

**£9.00**

## Vegetarian Starters

### **Goat Cheese and tomato salad (vegan option available with Tofu)**

*Confit heritage tomatoes, marinated goat cheese pearls, black smoked garlic and tomato water*

**£8.00**

### **Crispy egg**

*Served on sauteed wild mushrooms and parmesan velloute*

**£7.00**

### **Baked Vegetarian millefeuille (vegan option available)**

*Layered with mozzarella cheese served with tomato chutney and basil pesto*

**£7.00**

## Vegetarian Main

### **Risotto(vegan option available)**

*Porcini mushroom and pecorino cheese*

**£12.50**

### **Tagliatelle with sundried tomato pesto**

*With rocket salad and parmesan shavings*

**£12.50**



## **Main Course**

### **Fillet of Beef**

*Topped with mushrooms & mascarpone gratin, boulangere potato, charred onion puree, baby carrots, green beans and truffle jus*

**£26.00**

### **Lamb**

*rump of lamb and lamb kofta, peas & parmantier potatoes, red pepper chili, feta cheese, olives, mint cream fraiche served with lamb jus*

**£21.95**

### **Calves Liver**

*pan fried calves liver,  
mashed potato with braised savoy cabbage,  
onion jam, green beans & red wine jus*

**£19.95**

### **Sea Bass**

*Stuffed with basil mousse, roasted vegetables, buttered new potatoes served with beurre blanc and samphire sauce*

**£18.95**

### **Cod**

*Herb crusted cod, wild garlic mash potatoes, broccoli and provencale sauce*

**£18.95**

### **Smoked Haddock**

*with mashed potato, mange tout, poached egg & onion rings  
served with a wholegrain mustard sauce*

**£19.95**

### **Side Dishes**

*mixed salad/boulangere potato /sauteed potato/mixed vegetables/ creamy spinach*

**£3.75**



## **Dessert**

### ***St James' Toblerone Cheesecake.***

*served with pitted cherries & Chantilly cream*

**£6.50**

### ***Coconut and white chocolate brule***

*Served with mango and coconut salad, lavender biscuit and passion fruit sorbet*

**£7.50**

### ***Lemon and raspberry tartlet***

*served with raspberry sorbet*

**£6.50**

### ***Baked Alaska***

**£6.50**

### ***Chocolate Fondant***

*with coffee and mascarpone mousse and salted caramel ice cream*

**£7.50**

### ***Fresh Fruit Salad***

*with lemon sorbet*

**£6.50**

### ***Selection of Cheeses***

*Stilton, Camembert, Brie & mature Cheddar cheese*

**£8.50**

### ***Selection of Ice Creams***

*vanilla, hazelnut, coffee, chocolate, strawberry*

**£6.50**

### ***Selection of Sorbet***

*mango, lemon, passion fruit & Raspberry*

**£6.50**

### ***Selection of Coffee & Tea***

**£3.50**