

Restaurant Lunch - Monday to Saturday  
Why not add a starter and enjoy three courses  
or choose two starters as a light lunch  
priced accordingly



Minestrone Soup - garlic crouton £8.60

Pacific Oysters Half Dozen £14.20  
We make every effort to ensure the quality of our oysters.  
There is a degree of risk when eating uncooked shellfish.

Prawn and Crab cocktail - generous and as good as you'll get £12.45

Seared Scallops - maple cured smoked bacon, apple textures £17.25

Seared Foie Gras - caramelised orange, toasted brioche £17.80

Galia Melon - fresh figs, fruits £11.10 with Tuscan ham £16.95

Chicken Liver Parfait - orange and redcurrant sauce £14.25

Tempura of King Prawns - baby asparagus, lime and coriander salsa £17.70

Moules Marinière - £14.25

Prawn and Crab fish cake - corriander, roasted red pepper mayonnaise,  
leaf salad £13.65

Smoked Salmon from the Severn and Wye smokery £14.95

Gruyère Cheese Fritters - Thai jelly £11.95

**Or choose any of the following dishes with cheese or dessert £28.75**

Half Lobster Spaghetti - lobster oil, tomato, mild chilli

A large Dover Sole - grilled or deep fried, chive mash £14.00 extra

Breast of Chicken - tagliatelle, smoked bacon, mushroom cream

Half Lobster salad - dressed salad, thick mayonnaise, new potatoes

Loch Duart Salmon - white wine, butter and prawn sauce

Fish and Chips - fresh haddock from Billingsgate market crisply battered  
mushy peas

English Sirloin of Beef - roasted rare to medium on the bone,  
carved at your table, Yorkshire pudding, a panaché of vegetables,  
roasted potatoes

Half a Woodbridge Duck sage and onion stuffing, apple sauce,  
a panaché of vegetables, roasted potatoes

Omelette Arnold Bennett - three egg omelette, natural smoked haddock,  
cream sauce

Seared Calves Liver - pommes mousseline, savoy cabbage, bacon

Pan-fried Skate Wing - warm tartare sauce

Grilled Lamb Cutlets - tomato, Portobello mushroom

Dessert Trolley or a selection of Ice Creams and Sorbets

Cheese Trolley - Lincolnshire Poacher, Colston Bassett Stilton,  
Brie de Meaux, Ticklemore, Cote Hill Blue  
Celery, grapes, Welbournes Bakery plum loaf

Filter, Cappuccino, or Decaffeinated Coffee or  
a selection of Teas with chocolate truffles £5.20  
Espresso coffee with chocolate truffles £3.00

Paul Reseigh: Chef Patron Paul Nicholls and Edward Lunn: Head Chefs  
Please advise our team of any special dietary requirements All prices include VAT  
March 2017