

# **Dinner Menu**

**Soup of the Day - £4.50**

**Grilled Green Asparagus - £5**  
Soft poached egg and Hollandaise sauce

**Tain of Marbury Smoked Salmon - £7**  
Crème fraiche, spring onion & tomato

**Grilled King Prawns, Spring Onion, Chillies - £6**  
Mixed leaves with orange & ginger dressing

**Terrine of Confit Gressingham Duck - £5.50**  
Vegetable "A la Greque", mixed leaves & melba toast

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**Risotto of Garden Peas - £11**  
Sun-blush tomato, white wine, aged parmesan

**Grilled Fillet of Seabream - £13.50**  
Celery, braised raddish, mussels, baby potatoes, fumet

**Baked Fillet of Halibut - £15.50**  
Creamed leek fondue, pea puree, tomatoes and pink fir potatoes

**Fillet of Aged Beef - £22**  
watercress puree, fondant potato, oxtail & shallot jus

**Loin of Lamb - £15.50**  
Wilted spinach, Confit tomatoes and mashed potatoes

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**Trio of Chocolate Desserts - £6**

**Iced Parfait of Blackberries, Vanilla Tuile, Apple Beignet, Blackberry Jelly - £6**

**Warm Sticky Toffee Pudding - £5**  
With butterscotch sauce

**Vanilla Crème Brulee - £5**  
With summer berries

**Scottish Farmhouse Cheese served with Oatcakes & Quince Jelly - £7**