



Restaurant Menu

Summer 2010

Starters

Gazpacho, a classic tomato, pepper and cucumber based soup, served chilled (v) £4.50

Homemade chicken liver pate, served with puy lentils, toast and onion marmalade £7.00

Pan fried squid with chilli, parsley and garlic £7.00

Wild mussels, with a star anise and dill cream

as starter £7.50, as a main sized portion served with Ciabatta £15.00

A Spring salad of thinly sliced radish, cucumber and spring onions on round lettuce with jumbo walnut bread croutons, tossed with either:

A hot Porchetta lardon dressing OR a warm Gorgonzola dressing £5.50

Main Courses

Choose your own bangers and mash, served with red wine jus and crisped shallots £9.50

(Choose from pork and leek, Brindisa chorizo or tomato and basil sausages (v))

Seabass fillet with grilled asparagus, garlic spinach and a blushed tomato dressing £15

Fillet steak, 21-day hung, with seasonal vegetables, a red wine and shallot jus and chunky chips or shoestring fries £18.50

Gloucester Old Spot pork belly with watercress mash, orange and mint carrots and our homemade spiced apple chutney £13.00 (served 'thin and crispy' or 'fat and juicy')

A lamb chop and sliced lamb chump on a warm potato and olive salad with a herb jus £14.00

Grilled organic salmon on a watermelon salsa with a crushed broad bean salad £13.00

Corn-fed chicken breast, garlic spinach and gnocchi with a creamy white wine sauce £12.50

A Halloumi cheese, aubergine and beef steak tomato griddled stack served with a roasted red pepper sauce on a sweetcorn fritter (v) £10.50

Sides

Yellow and green courgette stirred through with homemade pesto £3.50

Garlic Spinach £3.00

Shoestring Fries £3.50

Carrots in an orange juice reduction finished with mint £3.00

Toasted ciabatta £1.50

Chunky chips £3.50

Watercress and round leaf salad with house dressing £2.00

Garlic ciabatta £2.00

Mashed potato £3.00

Desserts

Eton Mess cheesecake £6.00

A shortbread base, cheesecake centre with fresh strawberries, strawberry coulis and a meringue topping

Pannacotta with blueberries and a Cassis coulis £5.00

Chocolate fruit and nut brownie, served warm, with a homemade vanilla ice cream £5.00

Hamish Johnston 3 Cheese Platter - please ask your server for this week's selection £9.00

We cannot guarantee the absence of nut traces in any of our dishes (especially the nuts), sorry about that.
A discretionary 12.5% service charge will be added to tables.