

Red Wine Special

Alphabetical
Vin Ordinaire 2012
Western Cape
S.Africa

Bordeaux blend of Cabernet
Sauvignon, Shiraz and Merlot with
lots of Petit Verdot & Mourvedre grapes.

£25



White Wine special

Guardian Peak
Sauvignon Blanc 2015
Jean Engelbrecht
Stellenbosch S.Africa

Tropical fruit flavours, particularly kiwi and
litchi notes, give way to fresh gooseberry
This wine has a fresh, yet graceful mouth-
feel and a crisp, clean finish.

£25

Sunday Sample Menu

Start your meal with our St Germain Elderflower Spritz

Prosecco, hand picked elderflower liqueur, topped up with soda water

£9 (250ml) Carafe (4 people) £25

Rustic bread £2.50 / Rustic bread with Tapenade £4 / Italian mixed olives £3.75

Starters

Charcuterie board for two, selection of cold cured Mediterranean meats, olives, gherkins & rustic bread £14.95

Egg cocotte, spinach & goats cheese (v) £8.45

Mushrooms feuilleté in a Calvados cream, julienne vegetables with a puff pastry top (v) £8.95 Starter/ £15.95 Main

Bricklayers Home smoked fish plate, coriander butter and tomato chutney £10.45

Slowly cooked pulled Gammon, home made piccalilli, watercress Chantilly & toast £6.95

Chicken millefeuille, avocado guacamole, salsa dressing £7.95

Fresh white crab with home smoked salmon, chive cream & blinis £8.95

Crayfish salad with crispy chorizo & sun blushed tomatoes £8.75

Leek & potato soup with rustic bread (v) £6.50

Mains

Roasts are served with roast potatoes, home-made Yorkshire & buttered vegetables

Half spit roast chicken with a red wine & onion jus £15.95

Roast loin of English Pork with a cider jus £16.45

Roast leg of British Lamb with a rosemary jus £16.95

Roast Bedfordshire Beef (sirloin cut) with a red wine & onion jus £17.95

Duck leg confit (marinated in salt and duck fat) with a cranberry jus £16.45

Salmon & lemon sole medallion with a beetroot beurre blanc £19.45

(with new buttered potatoes and buttered vegetables)

Pan fried fillet of Hake, green curry cream £17.95

(with new buttered potatoes and buttered vegetables)

Leek & pea risotto with a three cheese gratine, tomato coulis served with a leaf salad (v) £15.95

If you have any allergies please ask your server for assistance.

November Exclusive Mussels & Wine offer (offer extended due to popular demand)

½ kilo Mussels + Skinny chips + glass of Pinot Grigio, £12.50p.p. (Monday to Friday)

Puddings

(add £3.40 to include 50ml glass of Monbazillac pudding wine).

Raspberry cheesecake £6.95

Pineapple Carpaccio with Cointreau & lemon sorbet £6.95

Warm Hazelnut Chocolate Brownie with Crème Anglaise & pistachio ice cream £6.95

Choux pastry with pistachio cream served with strawberry ice cream £6.95

Lemon tart with cassis sorbet £6.45

Dandelion and burdock sticky toffee pudding with date mascarpone & vanilla ice cream £6.95

Crème brulee made with Madagascan Vanilla beans £7.45

4 cheeses board
served with biscuits & tomato chutney £9.45
Blue creamy Stilton, mature cheddar
Croxtan manor Brie, Rachel goat Tornegus

Selection of Swiss & Devonshire Ice creams
2 scoops £4.95, 3 scoops £6.25

Ice creams:

Vanilla, Strawberry, Chocolate, panna cotta raspberry, pistachio, maple walnut, honeycomb

Sorbets:

Mango, lemon, pear, apricot, passion fruit, cassis

Freshly ground Italian Antica bean coffee, espresso £2.90, cafe, cappuccino, latte £2.95
English Breakfast Tea £2.60 Fruit fusion & Herbal Teas £2.95

*Some of our dishes may include traces of nuts.
If you have any allergies please ask your server for assistance*

PUDDING WINES

Moscato (sparkling), innocent Bystander, Victoria, Australia 2012. 5.5% alc £14.95 Half Bottle
Made from Gordo and black muscat from old vine Muscat Vineyards along the Murrar River. Refreshing, light. And sparkling.

Monbazillac Chateau Septy. France 2012 (available 50ml glass @ £3.40) Half bottle £21.95 £6.40 100ml glass
FULL-BODIED, FABULOUSLY CONCENTRATED AND INTENSE, WITH A SWEET INNER-CORE OF FRUIT

Black Muscat, Elysium, Quady winery, 2014 California Half bottle £28.95 £8.40 100ml glass
Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet & juicy yet well-balanced. Alc 15%

***Decanter Gold Medal Award**

***Straw Wine 2012 Rustenberg, Stellenbosch, S.Africa Half bottle £32.95 £9.80 100ml glass**
Lusciously sweet, yet still bright, fresh and complex, with aromas and flavours of dried apricots, orange peel and honey.
Chenin blanc viognier & crouchoen grapes were dried on straw to concentrate their natural sugar and flavour and then fermented and matured in aged casks.

Noble Reisling, Saint Clair, Marlborough, New Zealand Half bottle £48.50
Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish. An enticing bouquet of soft dried apricot dipped in honey and underlying notes of orange blossom.

Ice wine, Pelee island vidal, Kingsville, Ontario, Canada Half bottle £94.00
Icewine is produced from grapes which are left on the vine in the autumn and then hand harvested in December and January when temperatures fall below -10 C and the grapes have frozen solid naturally on the vine concentrating the sugar. This dessert wine is lusciously sweet and smooth with rich, concentrated aromas of apricots and peaches.

All prices include vat @ 20%.

**On tables of 6 or more a discretionary service charge of 10% will be added to your bill.
All staff gratuities go direct to the staff and equally shared.**