AUTUMN WINE RECOMMENDATIONS

This autumn we have selected two easy drinking wines which offer good value. We hope you enjoy them and welcome your feedback.

*Pinot Grigio Boira Organic, Veneto, Italy 2011*

Floral aromas of acacia and honeysuckle, white peach flavours and a fresh lemony finish. 12%

£17.00 bottle  £4.70 175ml glass  £3.00 125ml glass

*Côte du Rhône, Domaine de l’Armandine, France 2009*

Fresh and fruity, made predominately with Syrah with the addition of Grenache, Carignan and Cinsault. Hints of spice and smoky aromas. 13.5%

£15.50 bottle  £3.90 175ml glass  £2.70 125ml glass

MENU INFORMATION

Wherever possible we use British produce in our restaurants and cafeterias.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here.

We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

![gluten free](image)

![healthier choice](image)

![suitable for vegetarians](image)

![suitable for vegans](image)
STARTERS
Soup of the day
*Please ask your server*

Pea, broad bean and goat’s cheese salad *

Pressed pheasant and guinea fowl terrine with pickled beets, *caramelised chestnuts and toasted brioche*

Warm peppered beef with crisp vegetable *and chilli dressing*

Traditional Scottish smoked salmon *with brown bread and butter*

Seared sea bass on chive potato pancakes *with roast shallot purée and tomato dressing*

MAIN COURSES
Char grilled rump steak and hand cut chips *
*with tomato, mushrooms and béarnaise sauce*

Deep fried fish and chips *with mushy peas and tartare sauce*

Roast pork fillet with slow cooked pork belly, *Cox’s apples and pistachio nut crust*

Salmon and dill fishcake with cockle cream *and curly kale*

Cornfed chicken with roast pumpkin and sage rosti, *creamed cabbage and pancetta*

VEGETARIAN
Tandoori halloumi with mint yoghurt, *spiced new potatoes and pickled cucumber*

PUDDINGS AND CHEESE
Treacle tart with roast plums and clotted cream *contains nuts*

Milk chocolate mousse *with honeycomb, pecans and meringue*

Traditional pudding of the day

Fresh fruit salad *

Home-made ice creams and sorbets *

Fine cheeses with biscuits *choose from a selection*

COFFEE AND INFUSIONS
Filter coffee

Coffee and petits fours

Teas
*English breakfast, Earl Grey, Darjeeling, camomile, green, peppermint or fresh mint*

One course £10.00
Two or three courses £15.00