

STARTERS

Grilled ciabatta bread with black olive dip, rocket and sun-blush tomatoes v	£5.05
Pear, walnut and parmesan with radicchio v	£5.05
Artichoke and tomato salad with truffle dressing v	£5.05
Seared breast of pigeon with aubergine purée and spiced couscous	£6.75
Pan-fried red mullet with carrot purée and a soft boiled quail's egg	£6.90
Risotto of pea and broad bean with Golden Cross goat's cheese v	£5.45
Deep fried whitebait with paprika mayonnaise	£5.35

MAIN COURSES

FISH

Darne of salmon with dill hollandaise	£12.25
Pan roasted halibut with braised oxtail and herb mash	£14.55
Hake and brown shrimp pie	£12.25

MEAT & POULTRY

Char-grilled rib-eye steak with hand-cut chips and béarnaise sauce	£15.85
Braised and roasted pork with sage and oat crust	£12.50
Roast saddle of lamb with spinach and dauphinoise potatoes	£15.85

VEGETARIAN

Crisp potato and halloumi parcel with sauté bok choy, red peppers v	£10.45
Broccoli, edamame bean and cashew nut stir-fry with buckwheat noodles, sesame and soy Vegan	£10.45

TRADITIONAL DISHES

Tuesday 29 November 2011

STARTERS

Sweet potato and chilli soup v ♥ £4.60

Traditional prawn cocktail
with brown bread and butter £5.35

MAIN COURSES

Roast rib of beef with Yorkshire pudding £17.35

Traditional fish and chips with
mushy peas and tartare sauce £12.25

PUDDINGS & CHEESE

Green tea and white chocolate brûlée v	£4.85
Cherry and almond Bakewell tart v <i>contains nuts</i>	£4.85
Pear Belle Helene v <i>contains nuts</i>	£4.85
Traditional pudding of the day	£4.85
Fresh fruit salad v ♥ 🍷	£4.85
Selection of home-made ice creams and sorbets v	£4.05
Choose from a selection of fine cheeses	£5.85
Why not try with a glass of House of Commons Vintage Character port	£2.65

COFFEE & INFUSIONS

Filter coffee	£1.80
Coffee and petits fours	£2.70
Teas and infusions:	from £1.80
English breakfast, Earl Grey, Darjeeling, camomile, green, peppermint or fresh mint	

STRANGERS' DINING ROOM

Tuesday 29 November 2011

AUTUMN WINE SELECTION

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

Vinho Verde, Quinta de Gomariz, Minho, Portugal 2010

A floral, dry white made from a single local varietal 'Loureiro'. A subtle spritz makes the wine have a fresh and lively palate. 11.5%

£16.00 bottle £3.90 175ml glass £2.70 125ml glass

Côte du Rhône, Domaine de l'Armandine, France 2008

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.

suitable for coeliacs 🍷

healthier choice ♥

suitable for vegetarians v

suitable for vegans: **Vegan**

We are Coeliac aware and are happy to tailor our menus accordingly. Our staff will supply further details of dish ingredients should you require them.