

# *A la Carte Menu*



## *Starters*

*Chefs soup of the day*  
£4.50

*Roast Fig, Parma Ham and Roquette Salad, Balsamic Dressing*  
£5.50

*Goats Cheese and Red Onion Marmalade Tartlet on Baby Spinach with Salsa Verde*  
£5.95

*Steamed Mussels, Garlic and Parsley Butter Sauce, Warm Ciabata*  
£6.95

*Seared Scallops, Pea Puree and Red Wine Essence*  
£8.95

*Duck Liver Parfait, Plum and Apple Chutney served with Brioche*  
£5.75

*Asparagus and Crème Fraiche Risotto topped with a Parmesan Wafer*  
£5.95

## *Main Courses*

*Tournedos of Pork, Black Pudding Mash, French Beans, Cider  
Glaze*

*£14.95*

*Medallions of Beef, Fondant Potato, Wilted Spinach, Wild  
Mushrooms with Parmesan, Red Wine Jus*

*£17.95*

*Free Range Breast of Chicken, Char grilled Polenta, Ratatouille  
Vegetables, Roast Garlic Jus*

*£13.95*

*Seared Loin of Fresh Tuna on a Salad Nicoise*

*£14.75*

*Pan Fried Sea Bass Fillets, Sautéed Potatoes, Wild Mushrooms,  
Salsa Verde*

*£15.95*

*Baked Aubergine Slipper, Mozzarella, Plum Tomato, Basil,  
Garlic Cream*

*£12.95*

*Lemon and Thyme Risotto, Lemon oil, Parmesan Tuille*

*£12.95*

## *Char grills*

*Rib Eye Steak – 10 oz £15.95*

*Sirloin Steak – 8 oz £16.95*

*Fillet Steak – 8 oz £18.95*

*Selection of Sauces:*

*Peppercorn, Blue Cheese, Sauce Diane, Béarnaise £2.50*

*All served with Homemade Fat Chips, Grilled Field Mushroom  
and Plum Tomato. Steaks are all cooked to your liking and as  
such final weights may differ due to cooking preference.*

## *Desserts*

### *"Prince Rupert Mess"*

*Layers of Meringue, Soft Fruits, Fresh Cream, Drizzled with Chocolate Sauce*

*£4.95*

*Brioche, Whisky and Orange Marmalade Pudding,*

*Sauce Anglais*

*£4.95*

*Tangy Lemon Tart, Chantilly Cream*

*£4.95*

*Passion fruit Crème Brulee*

*£4.95*

*Raspberry Bavarois,*

*Raspberry Coulis and Crème Fraiche*

*£4.95*

*Selection of British Cheeses,*

*With Celery, Grapes and Chutneys from our trolley*

*£6.95*

*NB: Nuts or traces of nuts may have been in contact with our food.*

*Please advise us of any dietary requirements that you may have*

*and we will be happy to advise our chef.*

*To our Knowledge, our products are free of G.M goods*



## Coffee

<i>Freshly Brewed Filter Coffee with Petit Fours</i>	£2.25
<i>Liqueur Coffee -</i>	
<i>Irish, Jamaican, Calypso, Gaelic &amp; French</i>	£6.95

## Liqueurs

### **Port (50ml):**

<i>Tanners Fine Reserve Port</i>	£3.95
<i>Tanners LBV 1999</i>	£4.25
<i>Churchill's Vintage Port 1995</i>	£7.50

### **Cognac (25ml):**

<i>Remy Martin V.S.O.P</i>	£3.55
<i>Hine V.S.O.P</i>	£3.95
<i>Hennessy X.O</i>	£7.25

### **Malt Whiskys (25ml):**

<i>Dalwhinnie (15 Y.O), Glenkinchie (10 Y.O), Cragganmore (12 Y.O), Oban (14 Y.O), Lagavulin (16 Y.O) and Talisker (10 Y.O)</i>	£3.70
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### **Liqueurs (25ml):**

<i>Amaretto, Baileys (50ml), Benedictine, Cointreau, Drambuie, Dubonnet, Grand Marnier and many more.....</i>	<i>All £2.80</i>
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*If there is any other drink that you require please ask our staff, who will be able to check  
our well stocked Royalist Bar and Cellars.*

***Bon Appetite !!!***