Vegetarian Mains

Freshly Baked Sourdough £4,50

## FIVE COURSE GOURMET MENU

Caribbean Punch pineapple, malibu, & blue curação

SW<sub>3</sub> martini dry, grand marnier & orange

Cranberry Blush vodka, cranberry, cointreau & cherry

Whisky Mac Scotch whisky, green ginger wine

L.S.C. Pornstar (£5.00 supp.)

Gls Champagne (£6.00 supp.)

From the Sea

Scottish Smoked Salmon served with blini, crème fraîche & capers



1st&2nd

Course

From the Land

Beetroot & Goat's Cheese Salad (v) chopped walnuts & sherry vinaigrette

Mackerel & Watercress Pâté toasted sourdough



Ham Hock Terrine celeriac remoulade

Wheeler's Fishcake tartare sauce, poached egg & sautéed spinach

> Fillet Medallions vine tomatoes

60Z (£14.00 supp)

90Z (£19.00 supp)

120Z (£24.00 supp)

**70z House Cut Steak** 21 day dry-aged served with a choice of sauce

eppercorn

Sauce

Béarnaise

**Braised Boeuf Bourguignon** served with creamed potatoes

Ribeye

**140**Z (£19.50 supp)

**100Z** (£14.00 supp)

Fillet of Tournedos Rossini spinach, truffle, brioche & foie gras (£14.00 supp)

Larger Cuts Availably Daily Waiter will Advise

Chateaubriand

160z to share (£30.00 supp)

160z for one (£35.00 supp)

STEAK TOPPINGS

Maple Cured Bacon £5.00 prime streaky bacon

Foie Gras £9.50 bloc slice

Tiger Prawns £9.00 garlic butter

Two Fried Eggs £4.00 free range hens eggs

**House-Cut Fries** 

**Potato Croquettes** 

Café de

Paris

Butter

ALL AT £8.50

Bibb Lettuce Salad

Onion Rings

Single *£8.50* Double £12.00 **Creamed Potatoes** 

Side

**Creamed Spinach** 

Portobello

Truffle & Parmesan +£2.50

**Gratin Dauphinoise** 

**O**rders

Braised Red Cabbage

Mushroom

**Brandy Snaps** 

Chocolate Mousse La Folie Douce



**Sticky Toffee Pudding** (£3.00 supp) served with ice cream

Lemon Posset fresh raspberry

with Cointreau cream



