

## FIVE COURSE GOURMET MENU

# **APÉRITIFS**

Passion Jazz vodka, passion fruit, apple juice Dry Italian Campari, Cranberry & Angostura

Bitters

SW3

Martini Dry, Grand Marnier & Orange

Garnish

Whisky Mac whisky, ginger wine

SOUP

Soup of the Day, waiter will advise

SALAD

Beetroot & Goats Cheese Salad (v) served with sherry vinaigrette

HORS D'OEUVRES

Kipper Pâté with Bacon & Whisky, served with melba toast
Potted Duck with Green Peppercorns, served with toasted sourdough

## MAIN COURSES

Wheelers Fishcake, Tartare sauce, poached egg & sauteed spinach

Braised Boeuf Bourguignon, Creamed Potatoes

Fillet of Tournado Rossini, buttered spinach, black truffle, jus with house fries (£5.00 Supp.)

Additional sauces are charged at £2.50

#### SIDE ORDERS

(ONE EACH, ADDITIONAL SIDES ARE £6.50)

Potato Croquettes C

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Sauteed Broccoli

House Fries

L.S.C Onion Rings

Mixed Leaf Salad

**DESSERTS** 

Sticky Toffee Pudding

Apple Crumble

Lemon Posset

Served with Ice Cream

#### COFFEE & TEA