

CITY

HORS D'OEUVRES

Ham Hock Terrine celeriac remoulade

Soup of the day

Prawn Cocktail Deluxe £3 Supp.

Marie Rose sauce, avocado, gem lettuce

Beetroot & Goats Cheese Salad (v) chopped walnuts and sherry vinaigrette

Mackerel & Watercress Pâté

toasted sourdough

Scottish Smoked Salmon blinis, crème fraiche, capers

FISH MAINBOARDS

Grilled Fish £Supp.

pomme fondant, buttered spinach

Wheeler's Fishcake
Tartare sauce, poached egg, sauteed spinach

GRILLED & ROAST MEATS

Braised Boeuf Bourguignon creamed potatoes

Finest Quality Grass Fed 7oz Rump Steak served medium rare with choice of sauce

Corn Fed Chicken Breast 'Café de Paris' creamed potatoes, braised red cabbage

FINEST QUALITY GRASS-FED BEEF

All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £3.00)

12 oz Sirloin, served on the bone (£15.50 Supp.)

14oz Ribeye (£20.50 Supp.)

Fillet Medallions, roasted vine tomatoes, 60z (£14.00 supp), 90z (£21.00 supp), 12oz (£28.00 supp)

Fillet of Tournedos Rossini, buttered spinach, black truffle, foie gras and brioche (£14.00 Supp.)

7oz Centre-Cut Fillet (£20.50 Supp.)

16oz Chateaubriand, to share (£49 supp)

Large Cuts Available Daily-server will advise

STEAKTOPPINGS

Maple Cured Bacon £7.00 prime streaky bacon

Two Fried Eggs £6.00 free range hens eggs

Tiger Prawns £9.00 garlic butter

Slice of Foie Gras £9.50

VEGETARIAN & VEGAN DISHES

 $Smoked\ Tofu\ \&\ Purple-Sprouting\ Broccoli\ \ (vegan)$

pearl barley, roasted aubergine, soy dressing

Eggs Florentine (v)
Hollandaise sauce, fricassee of wild mushrooms

SIDE ORDERS £8.50

Potato Croquettes

Portobello Mushroom

Creamed Potatoes

House-Cut Fries

Braised Red Cabbage

Creamed Spinach

L.S.C. Onion Rings

(£8.50 for one, £12.00 to share) add truffle and parmesan £2.50

Bibb Lettuce Salad

PUDDINGS

Sticky Toffee Pudding (£3 supp)

Brandy Snaps a trio served with cointreau cream

Lemon Posset

(add an additional, for £3.50 each)

Westcombe Mature Cheddar and Stilton Colston Bassett served with Fruitcake

