

## A La Carte Menu

### STARTERS

Thai fishcake, peanut satay, mango and coriander compote  
£7.50

Fillet of beef Carpaccio, pickled girolles and parmesan, herb salsa  
£10.50

### MAINS

Duo of Lamb, griddled cutlets, shoulder braised with ratatouille, herb gnocchi, lamb sauce  
£29.50

Poached Fillet of Brill, caramelized artichoke puree, crushed new potatoes, Parisienne jus with bacon  
£ 29.50

### FROM THE GRILL

21 day aged Aberdeen Angus 8oz sirloin steak, grilled tomato, mushroom, chunky chips  
£26.95

Traditional Mixed Grill: Rump steak, lamb chop, pork sausage, gammon steak, lambs kidney,  
grilled tomato, mushroom, chunky chips  
£26.50

Blackened Cajun supreme of chicken, grilled tomato, mushroom, chunky chips  
£19.50

Griddled 6oz beef burger, toasted bun, tomato relish, chunky chips  
£18.95

Sauces – Choose from Peppercorn, Red Wine or Stilton Cream - £2.00 each

### SIDES

Chunky Chips  
Onion Rings  
Mashed Potato  
Peas, Carrots and Herb Butter  
Buttered Spinach  
Heirloom Tomato Salad, Olive Oil and Basil  
Roquette and Baby Spinach Salad, Twineham Grange shavings  
Mixed Leaves Salad

£3.95 each

### DESSERTS

Chocolate and Baileys mousse, white chocolate crumb, vanilla anglaise, coffee meringue, shortbread  
£9.50

Manchego cheese with pickled quince, grapes, celery, honey and walnut bread  
£9.75

Should you have any dietary requirements, please ask your server for assistance.  
We have taken every precaution to ensure that nuts are only in menu items stated,  
however, we cannot guarantee that food products do not contain nuts or nut derivatives.

Prices include VAT at the current rate.