



A LA CARTE - June

STARTERS

Homemade Soup of the Day
with warm bread
£9

Prawn & Crayfish Cocktail
Marie Rose sauce
£12

Confit of Duck Rilette
watercress, toasted walnuts
sherry vinegar dressing
£12

Smoked Mackerel
Jersey royal salad, blood orange,
gingerbread crumb
£14

Grilled Goats Cheese Croute
honey, thyme & pink peppercorn
£11

Enderby's Smoked Salmon
caper crème fraîche
£12

Chicken Liver Parfait
truffle butter, red onion confit
& toasted brioche
£12

MAINS

Rump of Lamb
beetroot, apricot compote
green pea pesto
£29

Grilled Halibut
duck fat confit potato
braised forest mushrooms
£32

Pan Fried Seabass
shellfish risotto, lobster
& tomato reduction
£30

Slow Braised Blade of Beef
horseradish mash
kale, port shallot jus
£30

Pan Roasted Chicken Breast
sweet potato, feta salad
black garlic puree
£26

Twice Baked Cheese Souffle
rocket & balsamic salad
caramelised red onions
£25

STEAKS

Medallions of Beef £26 8oz Sirloin £29 10oz Ribeye £30 8oz Fillet £38
hand cut chips, flat mushroom, vine roasted tomato
choice of peppercorn, Béarnaise, blue cheese or Diane sauce

DESSERTS

Kingsway Crème Brûlée
tuille & red berries
£10

Bitter Dark Chocolate Tart
sea salt caramel sauce
£10

Gooseberry Fool
lemon thyme shortbread
£10

Vanilla Bean Pannacotta
caramelised apple biscoff crumble
£10

Cheese Board
biscuits, grapes, celery
& homemade chutney
£12

Selection of Ice Cream (Choice of three)
vanilla, salted caramel, lemon curd,
bubble gum, double chocolate
£9

FOOD ALLERGIES & INTOLERANCES

For food intolerances and allergens, please make your server aware