

# **Autumn Menu 2008**

## **Starters**

### **Soup**

**Cream of chicken, leek and tarragon  
£7**

**Wild Shetland king scallops  
Oxtail sauce and crisp vegetables  
£11**

### **Hertfordshire pigeon**

**Pan-fried breast, aubergine purée and du puy lentils  
£8**

### **Organic Shetland salmon**

**Home cured gravadlax, cream cheese pannacotta and caper berries  
£8**

### **Sutton Hoo farm chicken liver**

**Parfait, homemade toasted brioche, grape chutney  
£8**

### **Greek feta**

**Terrine with grilled vegetables and Parmesan wafer  
£7**

**Tables over 7 persons will have an added service charge of  
12.5% added to the final bill**

Please note that every effort is made to ensure that all of our dishes are free from GM ingredients.

Dishes on this menu could contain nuts or traces of nuts.

All prices are inclusive of VAT  
Gratuities are entirely at your own discretion.

## **Main Course**

### **Red mullet**

**Pan-fried, garlic mash, lobster sauce and baby carrots  
£18**

### **Shetland organic salmon**

**Supreme, scallop ravioli, yellow capsicum and rocket  
£18**

### **Sutton Hoo organic free-range chicken breast**

**Parma ham, pesto and tomato linguini  
£18**

### **Roast Hertfordshire partridge**

**Parsnip purée, spinach spatzle and thyme jus  
£20**

### **Sacombe hill farm beef**

**Fillet, rosemary fondant potato and red wine jus  
£24**

### **Lincolnshire wild mushroom**

**Cannelloni, tarragon and grilled new potatoes  
£15**

### **Side dishes (£3 each)**

**Mixed salad with seeded mustard dressing  
Roma tomato, shallot and basil salad  
Steamed broccoli and carrot puree**

**Buttered new potatoes  
Creamed potatoes  
Chip basket**

## Desserts

### **Peach**

Melba parfait, poached apricots and French toast

### **Banana**

Tarte tatin, Captain Morgan's dark rum ice cream

### **Belgian chocolate**

Zabaglione with cherry, Belgian chocolate and hazelnut biscotti

### **Soufflé**

Caramelised apple and vanilla, pear and star anis sorbet

### **Fig**

Slow baked tart, Seville orange marmalade, ice cream and homemade granola

### **Coconut**

Warm coconut cake, pineapple fritter and raspberry pannacotta

### **Manor Farm creamery Ice creams**

Gold Medal Vanilla, Exclusive strawberry, Belgian chocolate chip, Banana butterscotch, Lemon meringue, Peach Melba, Pistachio, Honeycomb, Turkish delight

All of the above dishes £7.50 each.

Please turnover for our list of cheeses



**Selection of Newby of London teas or Cafetière coffee  
and homemade chocolates**

**£3.50**

**Cappuccino or Espresso with homemade chocolates**

**£3.75**