



# LUNCH AND DINNER MENU

Noon - 3pm • Noon - 3.30pm Saturday and Sunday • 5.30pm - Midnight

## Soup

- Truffled Jerusalem Artichoke Soup 7.50
- Chicken Soup with Dumplings 6.75
- Soupe de Poisson 8.50
- Chicken Soup with a Half Salt Beef Sandwich 12.75

## CRUSTACEA

Tankard of Black Velvet 8.75

## Oysters

- Fines de Claire Prestige  
*1/2 dozen 14.50 dozen 28.00*
- Jersey Rocks *1/2 dozen 13.75 dozen 26.50*
- Loch Ryan Natives (No. 3's)  
*1/2 dozen 19.00 dozen 36.00*

## Shellfish

Plateau de Fruits de Mer  
*(for two) 31.50 per person*

Royal with lobster  
*(for two) 43.00 per person*

- Atlantic Prawns  
*1/4 pint 6.75 1/2 pint 13.00*
- Dressed Cornish Crab 16.75
- Lobster Cocktail 22.50

## Starters & Salads

- Chopped Liver . . . . . 7.50
- Avocado Vinaigrette . . . . . 7.75
- Eggs Benedict . . . . . *small 7.00 large 13.50*
- Endive, Roquefort & Walnut Salad *small 8.00 large 11.75*
- Grilled Sardines *with fennel and olives* . . . . . 8.00
- Croustade of Quail Eggs & Hollandaise . . . . . 8.25
- Deep Fried Whitebait *with tartare sauce* . . . . . 8.50
- Grilled Roman Artichokes *with rocket and salsa verde* 8.50
- Chopped Chicken Salad . . . . . *small 9.50 large 14.25*  
*with soft herbs*
- Matjes Herrings with Pumpernickel . . . . . 9.75
- Soufflé Suisse . . . . . 10.75
- Griddled Tiger Prawns . . . . . *small 17.50 large 24.75*  
*with garlic & parsley butter*
- Steak Tartare *small 10.50 large: with salad and frites* 19.75
- Escargots à la Bourguignonne *1/2 dozen 11.00 dozen 21.00*
- Salade Niçoise . . . . . *small 11.25 large 16.75*
- Foie Gras Parfait *with sauternes jelly*. . . . . 13.25
- Severne & Wye Oak-Smoked Salmon . . . . . 13.50  
*with buttered soda bread*

## CAVIAR

- Sevruga . . . . . Beluga . . . . .
- 30g: 67.00 50g: 110.00 30g: 140.00 50g: 235.00
- served with blinis and sour cream*

## PLATS DU JOUR 18.50

- Monday Coq au Vin Thursday Toulousain Pork Belly
- Tuesday Duck Parmentier Friday The Wolsley Fish Stew
- Wednesday Daube of Beef Saturday Ragout of Lamb
- Sunday Roast Beef and Yorkshire Pudding

## Entrées, Roasts & Grills

- Hamburger 11.75
- Boiled Salt Beef 13.75  
*with carrots and herb dumplings*
- Choucroute à l'Alsacienne 16.00
- Duck Confit 17.50  
*with sautéed ceps and ratte potatoes*
- Seven-Hour Lamb 18.75  
*with flageolet beans and rosemary*
- Tarragon Roasted Chicken 18.75  
*with lyonnaise potatoes*
- Grilled Calf's Liver 19.75  
*pancetta and sage*
- Filet de Boeuf au Poivre 27.50
- Wiener Schnitzel 19.75
- Wiener Holstein 21.50
- Roast Venison Loin 27.50  
*winter vegetables, redcurrant & port sauce*

## STEAK FRITES

- Rib Eye 225g 24.50 - Filet 200g 29.75 - Côte de Boeuf 350g 32.75
- served with a gem heart salad and pommes frites*

## Fish

- Kedgeree 11.75
- Moules Frites 13.75
- Filet of Loch Duart Salmon 19.00  
*with puy lentils and a red wine reduction*
- Grilled Fish of the Day 21.75  
*served garnished*
- Grilled Halibut 29.50  
*with wilted spinach, sauce béarnaise*
- Whole Roasted Sea Bass 23.00  
*with braised fennel, olives and lemon oil*
- Roast Lobster, Scallops and King Prawns  
*with Oysters Rockefeller* 39.75

## DESSERTS

- Chocolate or Coffee Eclair 4.25 - Rhum Baba 5.75
- Baked Vanilla Cheesecake 5.75 - Black Forest Gateau 5.75
- Crème Brûlée 6.75 - Treacle Tart *with crème fraîche* 6.75
- Steamed Marmalade & Whiskey Pudding 7.00
- Apple and Plum Crumble 7.00 - Petit-Pot au Chocolat 8.00
- Winter Strudel *with brandy anglaise* 8.25
- Kaiserschmarren *with plum compote (25 mins) (for two) 8.00pp*

## Coupes

- Chocolat 4.75  
*one large scoop of valrhona chocolate sorbet with a tuile biscuit*
- Amandine 7.50  
*pistachio, hazelnut and almond nougat ice creams, whipped cream and butterscotch sauce*
- Chocolate Liégeois 7.25  
*vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*
- Lemon Meringue 7.50  
*crushed meringue, lemon curd and lemon yoghurt ice cream, whipped cream and flaked almonds*
- Banana Split 7.75  
*caramelised banana, vanilla ice cream, whipped cream with bitter chocolate sauce and flaked almonds*

## Savouries & Cheese

- Welsh Rarebit 7.50 - Buck Rarebit 8.00
- Cheese: Port Infused Colston Bassett Stilton *with Fruitcake* 10.50
- Truffled Coulommiers 11.50

◆ Sandwiches and Patisserie are available from the Café Menu ◆ Vegetarian Menu available on request ◆  
Cover Charge 2.00 • Prices include VAT • No Photography • No Cheques • A discretionary 12½% Service Charge will be added to your bill