

A La Carte

Appetisers

Wood Pigeon

*Verrine of Pan Fried Wood Pigeon, Chestnut Mushrooms,
Beetroot and Baby Turnips*

£9.15

Wild Rabbit

Wild Rabbit Consommé served with its own Ravioli

£8.10

Mackerel

*Grilled Fillet of South Coast Mackerel, Lemon and
Ginger Tea Jelly, Wasabi Mayonnaise*

£6.95

Goats Cheese

*Pithivier of Bosworth Ash, Watercress, Walnut and
Apple Salad*

£7.15

Scallops

*Pan fried South Coast Scallops, Spiced Arborio
Rice, Coriander and Coconut Salad*

£10.95

Pig Cheeks

*Terrine of Braised Pigs Cheek, Pain d'epice,
Prune Puree*

£8.95

Flambes

Breast of Chicken "Stone Manor"

*Pan fried with Cured Ham and Sliced Mushrooms,
flamed with Brandy and enriched with Wine and Cream*

£19.75

Fillet of Beef “Voronoff”

Pan fried Fillet of Beef cooked with Onions and Sliced Mushrooms, flamed with Vodka and finished with Cream
£26.75

King Prawns “Newberg”

Pan fried King Prawns, flamed in Brandy, cooked in Lobster Cream Sauce, served with Rice
£27.95

Main Courses

Fillet of English Beef

Braised Oxtail, Roasted Salsify, Parsnip Puree, Foie Gras Butter, Cep Foam and Veal Jus
£26.50

Wild Cornish Seabass

Blanquette of Beans, Chorizo, King Prawns, Piquillo Peppers and a Shellfish Foam
£21.95

Gressingham Duck

Leg of Confit Samosa, Sweet Potato, Pak Choi and Cracked Pepper Jus
£14.95

Oven Roasted Partridge

Braised Red Cabbage, Maserated Figs, Sauteed Potatoes, Port Syrup
£16.75

Roasted Butternut Squash

Chic Pea and Tomato Ragout
£13.50

Fresh Fish of the Day

Please ask for Details

Chargrilled Selection

Our Beef is 100% English and Air Dried for 28 Days

10 Oz Sirloin Steak £19.95

8 Oz Ribeye Steak £18.50

16 Oz Chateaubriand (2 Persons) £49.95
Carved at your Table

Cornish Brill on the Bone £16.50

Served with ~
Grilled Tomato, Field Mushroom, Hand Cut Chips
Choose from either: - Green Peppercorn Sauce,
Garlic and Herb Butter or Tarragon and Shallot Butter

Side Dishes and Vegetables

Chunky Chips, Mixed Leaves, Green Salad,
Buttered Green Beans, Creamed Potatoes,
Sautéed New Potatoes, Mixed Seasonal Vegetables
@ £2.80 each

Desserts

£6.10

Please allow 15 – 20 minutes

Dark Chocolate Fondant
White Chocolate Parfait, Milk Chocolate Sauce

Warm Pear and Almond Tart
Cinnamon Ice Cream

Sweet Apple Risotto
Mulled Wine Sorbet, Apple Crisp

Chilled Mocha Soufflé
Coconut Cream, Chocolate Brioche

Vanilla Crème Brulee
Salted Peanut Cookies

Traditional Warm Fruit Pudding
Crème Anglaise

Selection of English Cheese
Supplement £2.00 per person
Menu on request

Dessert Flambés

Supplement of £3.55 per person

Traditional Crepe Suzette

Banana Crepes Flamed in Dark Rum with Vanilla Ice Cream

Cherry Crepes Flamed in Kirsch with Chocolate Ice Cream

Coffee, Tea and Homemade Fudge

Freshly made Cafetiere Coffee £2.75

Freshly made Decaffeinated Coffee £2.75

Cappuccino Coffee £3.00 Espresso Coffee £2.75

Pot of Tea £2.75

Traditional English, Assam, Peppermint, Lapsang Souchong