

# Menu

Served from 28 January - 4 May 2019

RESTAURANT  
19  
14

## Starters

<b>Chef's Soup of the Day (v)</b> Served with a bread roll and butter	£4.75	<b>Spiced Pear and Stilton (v)</b> Poached pear filled with stilton, served with a watercress salad, topped with walnuts and finished with a balsamic glaze	£5.95
<b>Homemade Smoked Salmon and Horseradish Mousse</b> Served with lemon infused onions and melba toast	£5.75	<b>Chicken Teriyaki Skewers</b> Coated in sesame seeds and served on a bed of Asian style noodles	£5.25
<b>Duck Egg Florentine (v)</b> Locally sourced duck egg on a bed of wilted spinach, with a mornay sauce, topped with gratinated cheese	£4.95	<b>Smoked Chicken and Herb Terrine</b> Served on a bed of lollo rosso, accompanied by a slice of jalapeno and cheddar bloomer	£5.50
<b>Fresh Asparagus wrapped in Parma Ham</b> Topped with a hollandaise sauce and finished with fresh chives	£6.75	<b>Tempura Battered King Prawns</b> Served with a Thai honey dipping sauce	£8.95

## Main courses

<b>Pan Fried Sea Bass Fillet</b> Served with dauphinoise potatoes and steamed romanesco	£14.50	<b>Chicken and Broccoli Lasagne</b> Served with garlic flat bread and a tomato and red onion salad	£12.95
<b>Wild Mushroom Stroganoff (v)</b> Served with thyme infused rice	£12.50	<b>Brie and Beetroot Tart (v)</b> Served with vegetable ratatouille and roasted new potatoes	£11.95
<b>Spinach and Ricotta Cannelloni (v)</b> Accompanied by a slice of jalapeno and cheddar bloomer	£11.95	<b>Slow Roasted Pork Belly</b> Accompanied by apple and sage mash and roast parsnips	£13.95
<b>Oven Roasted Salmon Fillet</b> Served on Asian style noodles, with tender stem broccoli tossed in soy sauce and sesame seeds	£14.75	<b>Braised Lamb Shank</b> Served on a rosemary and mint mash, accompanied by savoy cabbage and a red wine jus	£16.50

## Side orders

<b>Savoy Cabbage (v)</b>	£2.45
<b>Roast Parsnips (v)</b>	£2.45
<b>Roasted New Potatoes (v)</b>	£2.45
<b>Romanesco (v)</b>	£2.45
<b>Dauphinoise Potatoes (v)</b>	£2.45

(v) = Vegetarian

Please note the fish dishes may contain bones. Some of our dishes are subject to seasonal availability and details correct at the time of printing. If you have a food allergy or special dietary requirements including gluten free, we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made.

## Desserts

<b>Black Treacle Tart</b> Served with clotted cream	£5.50
<b>Chocolate Chip Sponge Pudding</b> Served with custard	£5.50
<b>Belgian Chocolate and Raspberry Torte</b> Served with champagne sorbet	£5.50
<b>Strawberry and Rhubarb Cheesecake</b> Served with salted caramel ice cream	£5.50
<b>Selection of Luxury Ice Creams</b> Served with popping candy and a tuile biscuit Please ask your server for the selection	£5.50
<b>Selection of Sorbets</b> Please ask your server for the selection	£3.95

A luxurious and sumptuous dining experience with the best views over City Park