

1539

DINNER MENU | December 2018

WHILE YOU WAIT

Mixed Olives £3.45

Artisan Breads | garden herb oil & aged balsamic vinegar £3.50

STARTERS

Soup of the Day | warm bread roll **£6.00**

Confit Chicken & Wholegrain Mustard Tian | crispy bacon, green beans **£7.00**

Chef's Black Pudding | caramelised apple puree, apple **£6.50**

Artichoke & Beetroot Salad (V) | parmesan custard **£6.00**

Poached Fillet of Salmon | limoncello jelly, citrus crème fraiche, radishes **£7.50**

Pan Fried Scallops | cauliflower puree, cauliflower cous cous **£13.50**

Steak Tartare | brioche toast, hen's egg yolk **£10.00**

Main Course served with fries and fried egg **£20.00**

MAINS

Pan Fried Seabass | confit parsnips, wilted greens, curried mussels **£17.00**

Pan Fried Cod Loin | warm potato & caper salad, crab fritter, white wine sauce **£17.50**

Roulade of Cheshire Turkey | cranberries, chestnuts, sautéed sprouts & pancetta, honey glazed root vegetables, crispy potatoes **£16.50**

Roast Rump of Welsh Lamb | Boulangere potato, cumin roasted butternut squash **£18.50**

Beef Medallions | braised beef, creamed potatoes, kale, glazed carrot **£19.50**

Duck Breast | beetroot, savoy, braised duck leg **£18.50**

Savoury Walnut & Cranberry Frangipane Tart (V) | honey glazed vegetables **£13.50**

Mushroom Risotto (V) | rocket, parmesan shavings, truffle **£13.50**

STEAKS

28 Day Dry Aged Welsh Beef

served with confit red onion, sautéed mushrooms, beef dripping fries

Sirloin 10oz (recommended rare / medium rare) **£24.50**

Rib Eye 12oz (recommended medium rare / medium) **£25.50**

Fillet 8oz (recommended blue / medium rare) **£28.00**

Chateaubriand (for 2) | (recommended blue / medium rare)
served with truffled skin on fries, sauce béarnaise, vine tomatoes

£65.00

choice of **red wine, pepper or béarnaise sauce**

£2.00 each

choice of **garlic, herb or café de paris butter**

£1.50 each

SIDES £3.50 each

Skin on Fries | Mashed Potatoes | Broccoli with Hollandaise
Honey Root Vegetables | Beef Dripping Chips

PUDDINGS

Vanilla Ice Cream Pedro Ximenez | golden raisins **£6.00**

Sticky Christmas Toffee Pudding | plum compote, brandy sauce **£6.50**

Baked Orange Cheesecake | Cointreau ice cream **£6.50**

Gingerbread Panna Cotta | macerated rhubarb, ginger biscuit **£6.50**

Dark Chocolate Delice | rum truffle, chantilly cream **£7.00**

The Cheese Trolley | selection of British cheeses, celery, grapes, artisan biscuits

2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50

PUDDING WINE & PORTS

Straw Wine (100ml) | Rustenberg, Stellenbosch, South Africa **£6.00**

Maury (100ml) | Domaine Maurydore, Languedoc-Roussillon, France **£6.00**

Sauternes (100ml) | Garonnelles, Bordeaux, France **£7.50**

Dow's Tawny Port (100ml) | **£4.70**

Graham's Late Vintage Port (100ml) | **£8.70**