

# A LA CARTE MENU

## APPETISERS

- OLIVES & SUN BLUSHED TOMATOES £3.95 (V)
- SPICED HOUMOUS AND FLATBREAD £3.25 (V)
- MARINATED ANCHOVIES WITH HOMEMADE BREAD £3.25
- FIGS WRAPPED IN SPECK £4.95
- WARM CRUSTY BREAD OF THE DAY WITH AGED BALSAMIC AND OLIVE OIL £2.75 (V)

## STARTERS

- GARLIC BUTTERED GAMBAS WITH A PLUM, LIME AND GINGER JUS £6.95
- SOUP OF THE DAY WITH HOMEMADE BREAD £4.50 (V)
- CHICKEN LIVER & PORT PÂTÉ WITH HOMEMADE CHUTNEY £6.25
- FRIED HALLOUMI WITH A HOT & SOUR CORIANDER DRESSING £5.95 (V)
- HONEYED CHORIZO WITH DARK CHOCOLATE AND RED WINE £6.25

## MAIN COURSES

- 8OZ HEREFORD CROSS AGED RIBEYE STEAK WITH HAND CUT CHIPS, GARLIC ROASTED MUSHROOMS AND ROASTED VINE TOMATOES £22.95
- WHOLE BAKED SNAPPER WITH CHILEAN PEBRE AND SOPAIPILLA £18.95
- MARINATED ARTICHOKE AND BUFFALO MOZZARELLA TARTLET WITH AN OLIVE & TOMATO TAPENADE £16.95 (V)
- FRENCH PEA RISOTTO WITH SEMI-DRIED TOMATOES AND SHAVED PECORINO £16.95 (V)
- CALVADOS GLAZED ROAST DUCK BREAST WITH CREAMED POTATOES, SEASONAL VEGETABLES, HOMEMADE APPLE SAUCE AND A RED WINE JUS £19.95
- PAN-FRIED SEA BREAM FILLET ON A GARLIC POTATO CAKE WITH CREAMED LEEKS AND RED PESTO £18.95
- ROSEVEAL LOIN STEAK, SERVED PINK, ON AN AROMATIC POACHED PEAR AND APPLE SALAD WITH A DARK CHOCOLATE & BERRY COMPOTE £20.95

## SIDES

- WILD ROCKET AND PECORINO SALAD £3.25 (V)
- HAND CUT CHIPS WITH MALDON ROCK SALT £2.95 (V)
- BUFFALO MOZZARELLA AND SEMI-DRIED TOMATO SALAD WITH AGED BALSAMIC £3.95 (V)
- PARMESAN MASH £3.25 (V)
- BUTTERED LEEKS & GREENS £3.25 (V)

THE BILL FOR TABLES OF 10 DINERS AND ABOVE WILL INCLUDE A DISCRETIONARY TEN-PERCENT SERVICE CHARGE

## SHARE BOARDS £14.95

ALL SERVED WITH HOMEMADE BREAD, AGED BALSAMIC AND GARLIC AND HERB INFUSED OLIVE OIL

**TAPAS** - PAN FRIED CHORIZO, SPECK, MILANO SALAMI, SPANISH PICAS BLUE CHEESE, MARINATED OLIVES, SEMI DRIED TOMATOES AND MARINATED ARTICHOKE

**FROMAGE** - WHOLE BAKED CAMENBERT WITH ROASTED GARLIC AND SAMBUCA

**DEL MAR** - MARINATED SEAFOOD, AROMATIC WHITEBAIT, SMOKED SALMON, MARINATED ANCHOVIES WITH A CAPER AND BLACK PEPPER AIOLI

**PLOUGHMANS** - MATURE CHEDDAR, CORNISH YARG, AGED RED LEICESTER, SLICED SUCKLING PIG, SPECK, HOMEMADE CHUTNEY, BALSAMIC ONIONS AND CRACKLING

## DESSERTS

FILO CROUSTADE WITH CREME ANGLAISE AND PISTACHIOS £6.95

THE OLD AND THE NEW: BAKEWELL TART AND CUSTARD ICE-CREAM £6.95

COFFEE PANNA COTTA WITH LIQUOR GELATO AND CHOCOLATE SAUCE £7.25

THE BLUE TAPAS DESSERT SHAREBOARD SELECTION £10.95

CHEESE BOARD ~ A WIDE SELECTION OF LOCALLY SOURCED CHEESES - SEE SPECIALS BOARD FOR DETAILS AND OFFERS

## SOFT DRINKS ~ HOT DRINKS

### BELVOIR £1.95

ORGANIC LEMONADE, EDLERFLOWER PRESSÉ, POMEGRANATE & RASPBERRY PRESSÉ, ORGANIC GINGER BEER, CRANBERRY PRESSÉ

### FENTIMANS £2.25

VICTORIAN LEMONADE, GINGER BEER, DANDELION & BURDOCK

### PAGO £2.50

STRAWBERRY, ORANGE, CLOUDY CHERRY, ACE (ORANGE, CARROT & LEMON)

### TEA £1.80

ENGLISH BREAKFAST, DARJEELING, ASSAM, ORANGE PEKOE, EARL GREY, GREEN TEA, LEMON TEA, THREE MINT, LAPSANG SOUCHONG

### COFFEE

AMERICANO £1.80, CAPPUCINO £2.75, LATTÉ £2.95, ESPRESSO £1.95 / £2.40

IRISH OR LIQUOR COFFEE £4.95

### HOT CHOCOLATE £3.40