

# À la Carte Menu

## STARTERS

<b>Egg Mayonnaise</b> - Local Staverton Skylark Farm eggs and topped with anchovies	£5.00
<b>V Grapefruit and Melon</b> - Fresh fruits for a light start	£5.00
<b>Homemade Pâté</b> - A smooth chicken liver pâté served with rustic toast and plum chutney	£7.25
<b>V Buffalo Mozzarella and Tomato Salad</b> - with sun-blushed and sliced tomatoes and a little rocket salad drizzled with Pesto	£7.50
<b>Prawn Salad</b> - Peeled Tiger Prawns with crispy iceberg lettuce and Marie rose sauce	£7.50
<b>Parma Ham and Melon</b> - Slices of Parma ham topped with Canteloupe melon	£9.00
<b>Isle of Lewis Hand Smoked Salmon</b> - Sliced and served on a bed of rocket with Horseradish cream	£11.00
<b>Fresh Hors d'œuvres</b> - A selection from the above	£12.00
<b>Ham Hock, Pea and Mint Soup</b> - Served with a swirl of sour cream	£5.00
<b>Crispy Fried Whitebait</b> - Sprinkled with a little paprika	£5.75
<b>Homemade Lobster Soup</b> - Served with a hint of cream	£6.00
<b>Fresh Grilled Sardines</b> - Three grilled sardines served with onion garnish	£6.00
<b>Moules Marinière</b> - Devonshire mussels in a creamy white wine sauce	£7.00
<b>V Grilled Goat's Cheese</b> - Thick slice cut from a log of French goat's cheese on a bed of salad served with olive oil and balsamic vinegar dressing and topped with caramelised red onions	£7.25
<b>Pasteis de Bacalhau</b> - Traditional fried Portuguese salt cod cakes	£7.25
<b>Fried Goujons of Plaice</b> - Coated in breadcrumbs and served with homemade tartare sauce	£7.50
<b>Caprinhos Mushrooms</b> - Sautéed mushrooms with prawns, ham, onions and coriander in a light cream sauce	£7.75
<b>Fried Jumbo Scampi</b> - Covered in breadcrumbs and served with homemade tartare sauce	£7.75
<b>V Fresh Asparagus</b> - Poached and served with parmesan shavings and Hollandaise sauce	£8.00
<b>Portuguese Platter</b> - Spicy chorizo, salt and pepper squid & salt cod cakes perfect to share with a glass of fizz!!	£8.50
<b>Oriental Gressingham Duck Salad</b> - Two duck cakes served with sweet hoi sin sauce and tossed dressed leaves	£9.50
<b>Homemade Fishcakes</b> - Two freshly made fishcakes with salmon, haddock and prawns served with a whole grain mustard sauce	£10.00
<b>Homemade Cornish Crab Cakes</b> - fried fresh Cornish crab balls with a chilli mayonnaise dip	£12.50
<b>Tempura Prawns</b> - Three battered langoustinhos served with a tempura dipping sauce	£13.00
<b>Grilled King Scallops</b> - Pan grilled king scallops with pancetta and a hint of garlic	£14.00
<b>Butterflied Langoustinhos</b> - With garlic butter or a hot piri piri sauce	£14.00
<b>Shellfish Brandy</b> - Scallops, scampi and langoustinhos in a tomato, brandy and cream sauce	£15.00

V = Suitable for Vegetarians

## FROM THE GRILL

### Aubrey Allen 28 day Aberdeen Angus Beef

All garnished with a grilled tomato, field mushroom, watercress and served with chips

Sirloin Steak 12oz £22.00

Medallions of Fillet 6oz £22.00

Fillet Steak 8oz £26.00

Choose from any of the following sauces:

Au Poivre Creamy Stilton Hot Piri Piri Portuguese Garlic with a fried egg £2.00

If you suffer from any food allergies please ask for guidance when ordering

Our products may contain nuts or traces of nuts

**All Main Courses are silver served with seasonal vegetables**

## FISH MAINS

<b>Baked Fillet of Salmon</b> - Served in a creamy asparagus sauce with new potatoes	£16.00
<b>Fried Scampi</b> - Coated in breadcrumbs and served with homemade tartare sauce and chips	£16.75
<b>Fried Goujons of Plaice</b> - Coated in breadcrumbs and served with homemade tartare sauce and chips	£17.00
<b>Homemade Fishcakes</b> - Three freshly made fishcakes with salmon, haddock and prawns served with whole grain mustard sauce and new potatoes	£17.50
<b>Bacalhau Grelhado</b> - Traditional Portuguese dried salted cod grilled with olive oil and a hint of garlic served with new potatoes (Lino's favourite dish!!)	£20.00
<b>Grilled Fillet of Mediterranean Sea Bass</b> - Served with a caper butter sauce spinach and new potatoes	£22.00
<b>Butterflied Langoustinhos</b> - With garlic butter or hot piri piri sauce and new potatoes	£28.00
<b>Langoustinhos Brandy</b> - Served with rice in a tomato, brandy and cream sauce	£31.00
<b>Grilled Dover Sole</b> - Served on or off the bone with new potatoes	£33.00

## MAINS

<b>Chicken Cacciatore</b> - Baked supreme of corn fed organic chicken in a rich tomato sauce with onion, garlic and mascarpone and new potatoes	£15.00
<b>Sticky Belly of Pork</b> - Slow roasted Gloucester pork served on a bed of creamy mash	£16.00
<b>Rump of Cornish Lamb</b> - Moroccan spiced lamb served with a roasted vegetable cous cous	£16.50
<b>Beef Stroganoff</b> - Strips of fillet pan fried with onions, peppers and mushrooms in a paprika cream sauce served with rice	£19.00
<b>Grilled Calves Liver</b> - Two thin slices served with crispy bacon and creamy mash	£19.00
<b>Roast Breast of Barbury Duck</b> - Served pink with a slightly sweet plum sauce and sautéed potatoes	£19.50
<b>Roast Saddle of Balmoral Venison</b> - Sliced and served with redcurrant jelly and on a bed of braised red cabbage served with sautéed potatoes	£25.00
<b>Rack of Cornish Lamb Dijonnaise</b> - Lamb coated with mustard and herbs served with creamy mash and gravy	£25.50
<b>Tournedos Rossini</b> - Grilled fillet steak served on a crouton topped with pâté and mushrooms and coated with rich Madeira sauce and served with chips	£28.00
<b>Steak Diane</b> - Cooked in onions, Worcester sauce and brandy at your table and served with sautéed potatoes	£29.00
<b>Chateaubriand (for 2)</b> - Oven roasted fillet sliced and served with sautéed potatoes	£49.00

If required please choose from one of the steak sauces in the grill section (£2 extra per person)

## VEGETARIAN MAINS

<b>Grilled Goat's Cheese</b> - Two thick slices cut from a log of French goat's cheese on a bed of salad with olive oil and balsamic vinegar dressing and topped with caramelised red onions	£12.00
<b>Mushroom Stroganoff</b> - Sautéed mushrooms and peppers in a paprika and cream sauce served with rice	£12.00
<b>Creamy Asparagus Risotto</b> - Served with homemade parmesan crisps	£12.00

All main courses are silver served with seasonal vegetables

## DESSERTS AND CHEESE

<b>A selection of freshly made hot and cold desserts from the trolley</b> (Strawberries and Raspberries are extra when available)	from £6.25
<b>A selection of speciality Italian dairy ice creams</b>	from £6.25
<b>A selection of cheeses from the trolley</b> - Served with biscuits, celery and grapes	from £7.50

## COFFEE & TEA

<b>A Selection of Coffees and Ronnefeldte teacaddies</b>	
<b>Breakfast Tea, Camomile, Earl Grey, Pure mint</b>	from £2.60