

## Starters

### *Kristians Pate Maison*

with red onion jam and warm brioche

### *Smoked Duck Salad*

with chicory, watercress, scallion and pomegranate with sherry vinaigrette

### *Deep Fried Calamari*

coated in lemon crumb and served with Tzatziki

### *Prawn and Crayfish*

bound with crème fraiche, dill and lemon with lobster and caviar

### *Flash Fried Beef Salad*

with spring onion, watercress, chicory and chilli laced with oriental dressing and sesame seeds

### *Grilled Halloumi and Watermelon Salad*

with basil and mint pesto (V) (N)

### *Eggplant, Tomato and Smoked Mozzarella Tart*

### *Wild Mushroom Risotto*

### *Scallops of the day (£3.00 Supplement)*

## Mains

### *Fillet Rossini*

with potato rosti and madeira jus  
(£5.00 Supplement)

### *Pan Roasted Chicken Breast*

stuffed with chorizo and tarragon farce, served with pea and parsley risotto

### *Pan Roasted Duck Breast*

with pancetta, creamed savoy cabbage and glazed cherry jus

### *Herb Crusted Lamb Cutlets*

with roasted red onion, zucchini and sweet potato,  
laced with a red wine reduction

### *Roast Belly of Pork*

stuffed with sage and onion with a sweet onion gravy on a bed of curly kale

### *Pan Fried Sea Bass*

with pancetta, shiitake mushrooms, scallions and asparagus

### *Smoked Haddock*

with orzo pasta, red pepper pesto, sun blushed tomato and peas. (N)

### *Grilled Halibut Steak*

with spring onion mash potato, sprouting broccoli and a cream sauce with cockles

### *9oz Fillet Steak*

with portobello mushroom, green beans and grilled tomato  
(£5.00 Supplement)

### *9oz Rib eye Steak*

with portobello mushroom, green beans and grilled tomato  
(£3.50 Supplement)

### *Thai Green Curry*

with baby aubergine, courgette, pak choi, shiitake mushrooms and coconut rice

### *Potato Gnocchi*

with peas, broad beans and asparagus with a green pesto  
and a parmesan crisp (V) (N)

## Sauces

Red Wine Jus • Peppercorn Sauce • Wild Mushroom Sauce • Whisky Sauce • Shallot, Thyme and Truffle Butter

## Sides

Roasted Vegetables • Spring Cabbage, Leeks and Peas • Watercress, Chicory and Pomegranate Salad  
Greek Salad • Buttered New Potatoes • Creamed Mash Potato • Skinny Chips • Chunky Chips • Garlic Ciabatta Bread

**All sides charged at £2 each**

**All our meals are served with complimentary bread and olive tapenade**

## Sweets

### *'Strawberries and Cream' Panna Cotta*

with tuile biscuit and strawberry puree

### *Chocolate Marquise*

with cherry compote

### *Lemon Posset and Raspberry*

with meringue droplets

### *Warm Pear and Frangipane Tart*

with lemon sorbet (N)

### *Dark Chocolate and Pecan Brownie*

with salted caramel ice cream (N)

### *Selection of Kristians Ice Creams*

### *Cheese Board (3.50 Supplement)*

**2 COURSES...£24.50 3 COURSES...£29.50**

**(V) Vegetarian (N) Contains Nuts**

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available on request