

# PROUD TO BE BRITISH MENU

*Our Proud to be British menu brings you contemporary dishes with a unique flavour and handcrafted cocktails with a prohibition era twist.*

## APPETISERS £3

*Chef's Special Appetiser | Marinated Olives (vg) | Vegetable Crisps (vg) | Bread & Butter*

## STARTERS

**JERUSALEM ARTICHOKE SOUP** (v) *with a Drizzle of Truffle Oil*

**SEARED SCALLOPS WITH CHORIZO** *Shallots and Celeriac Purée*

**SMOKED SALMON, BEETROOT, KETA CAVIAR** *with Vodka and Dill Crème Fraîche*

**HAM HOCK TERRINE** *Piccalilli and Toasted Rye Bread*

## MAINS

**ROAST CHICKEN** *Garlic Potatoes, Wild Mushrooms and Tarragon Sauce*

**SIRLOIN STEAK** *with Smoked Garlic Mash, Winter Vegetables, Veal Jus (£5 Surcharge)*

**PAN-FRIED SEA BASS** *with Beurre Blanc au Pastis and Fennel Boulangère*

**ROOT VEGETABLE WELLINGTON** (v) *with Bell Pepper and Tomato Coulis and Rocket Salad*

## SIDES £4.50

*Fries with Garlic Aioli | Mixed Green Salad | Seasonal Greens | Skinny Sweet Potato Fries (v)*

## DESSERT

**WHITE CHOCOLATE CHEESECAKE** *with an Amaretti Base*

**CHOCOLATE CRÈME BRÛLÉE**

**WARM STICKY TOFFEE PUDDING** *with Madagascan Vanilla Ice Cream and Butterscotch Sauce*

**SELECTION OF SORBETS**

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**CHEESE & BISCUITS £7**

**SWEET RED WINE OR SWEET WHITE WINE £5**

## THURSDAY AND FRIDAY WALK IN PRICE

*£10 per starter, £15 per main (£22 for Steak), £10 per dessert*

*(Not including service or sides)*

*V – Vegetarian / Vg – Vegan / Vgo – Vegan option available*

A 15% service charge will be added to your bill. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, Allergen product lists are available upon request