

Aperitif – Malbec Martini £4.50

Chilled Sherry - La Guita, Manzanilla £3.00 (125ml)

Nibbles – perfect with an aperitif! Mixed marinated olives or salted pistachios £1.95

Starters

Soup of the day (v) £4.50

Salad of pickled mushrooms, baby beets, smoked Lincolnshire poacher and quails egg (v) £6.25

Pressed terrine of chicken, Waldorf salad £6.50

Potted shrimps with cucumber and shallot salad and *James'* homemade granary toast £6.75

Smoked salmon and crab roulade with avocado cream £6.95

Main Courses

Roasted line caught Cornish Pollack, spinach, button mushrooms and Champagne glaze £16.00

Wine match – Macon Villages, Maison Auvigne 2005 £22.00

Fillet of Cornish black bream, braised sweetheart cabbage, mussels, orange and tarragon £16.00

Wine match – Matakana Estate, Pinot Gris 2006, £28.50

Grilled Rib eye steak with baby onions, flat cap mushrooms and *Malbec* butter £16.50

Wine match – Bourgogne Pinot Noir, Pierre Bouree 2003 £22.50

Duo of free range Suffolk pork, slow cooked belly and roast tenderloin, creamed cauliflower and pickled cabbage £15.50

Wine match – Meursault, Narvaux, Domaine Vincent Giraden, 2005 £48.00

Roast noisette of Lighthorne lamb, purple sprouting broccoli, acorn squash, mint hollandaise £17.50

Wine match – Minervois, Domaine Leocadie les Clauses, 2006 £19.25

Cannelloni of mushroom, spinach and tomato, tomato and pepper sauce (v) £13.50

Desserts

Blood orange jelly with toasted almond ice cream £5.95

Sacher torte with vanilla crème fraiche £5.95

Cambridge burnt cream with apple, cinnamon and raisin £5.95

Ginger shortbread with Champagne rhubarb and whipped cheesecake £5.95

A selection of artisan farmhouse cheese with home made chutney, grapes and biscuits £5.95

Some of our dishes may contain nuts or other allergens. Please inform us of any dietary requests you may have. All prices include 17.5% VAT. 10% optional service will be added to parties of 8 or more.