

Game in season,
served à l'anglaise
16.50

MARCO

MARCO PIERRE WHITE

Braised oxtail
and kidney pudding
16.50

STOUTS, ALES & CIDERS

Guinness Original, Est ^d 1759 Dublin, Ireland	Adnams Southwold, Est ^d 1857 Southwold, Suffolk	Black Sheep, Est ^d 1992 Masham, North Yorkshire	Timothy Taylor Landlord, Est ^d 1858 Keighley, West Yorkshire
Fullers London Pride, Est ^d 1845 Chiswick London	Butcombe Gold, Est ^d 1978 Wrington, Somerset	Thatchers Gold, Est ^d 1904 Sandford, Somerset	Westons Organic, Est ^d 1880 Much Marcle, Herefordshire

HORS D'OEUVRES

Herrings à la Baltique, £8.50 salad of beetroot	Fresh Cornish crab £14.50 sauce mayonnaise	Salad of beetroot and goat's £7.50 cheese, walnut dressing	Pea and ham soup £7.50
Finest quality smoked salmon £14.50	Boston style oyster cocktail £8.50	Finest quality French £10.50 charcuterie	Finest quality gravadlax £10.50 Scandinavian mustard sauce
1/2 dozen Whitstable oysters £8.50 served au naturel	Terrine of foie gras £15.50 en gelée de Sauternes	Potage of Dorset mussels £8.50 Billy By	Potted duck £7.50 with prunes d'Agen

WILD HALIBUT STEAKS £19.50

Halibut à la vapeur sauce tartare	Grilled halibut garnish à la provençale	Fillet of halibut poché lemon, black olives and coriander	Fried halibut triple cooked chips
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YELLOW FIN TUNA £17.50

Grilled tuna steak with rocket, olive oil and balsamic	Grilled tuna steak, garnish à la sicilienne	Grilled tuna steak with basil, garnish à la niçoise	Grilled tuna steak, salsa verde fresh herbs
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FINE QUALITY SCOTTISH BEEF

8oz fillet steak £28.00	10oz rib eye steak £22.50	16oz T-bone steak £30.00	10oz entrecôte £22.00
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garnished with grilled tomatoes, fried onion rings and sauce Béarnaise

GRILLED MEATS

Grilled calf's liver with bacon creamed potatoes £15.50	Roast poulet noir with chipolata roasting juices, bread sauce £16.50	Belly pork, Marco Polo glaze braised cabbage £15.50	Grilled bacon chop mostarda di Cremona £14.50
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SIDE ORDERS £3.00

Buttered spinach	Buttered peas	Creamed potatoes	Triple cooked chips	Special of the season	Salade verte with herbs
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ENGLISH CHEESES, QUINCE JELLY & BISCUITS £7.50

Colston Bassett Stilton blue cheese, cow	Lynher Dairy Cornish Yarg medium hard cheese, cow	Kenn's Farmhouse Cheddar hard cheese, cow	Hawes Wensleydale medium hard cheese, cow	We'Ticklemore hard cheese, goat
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ENGLISH PUDDINGS £6.50

Eton Mess	Soufflé of raspberries	Lemon tart	Caramelised apple pie	Cambridge burnt cream	Truffe au chocolat
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COFFEE £2.50

Espresso	Macchiato	Cappuccino	Latte	Filter coffee	Tea
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served with rose jelly