



## A la carte Menu

### Appetisers

#### **Gambas**

King prawns, chilli, garlic, ginger and spring onions  
As Main with steamed rice

#### **Zamora's chicken liver Pate**

Pear and tomato chutney, warm griddled bread

#### **Warm burgundy snails in garlic, butter and parsley**

On toasted Ciabatta

#### **Mozzarella, artichoke, olive**

Baby spinach, aged balsamic

#### **Garlic creamed chestnut mushrooms with**

Griddled bread

#### **Piquillo peppers stuffed with crab**

with Thai spices, mango and lime salsa

#### **Cornish blue cheese fritter with balsamic pear**

And walnut salad, blackcurrant dressing

Some dishes may contain traces of nuts and dishes on the menu are subject to the availability of ingredients.

All prices inclusive of VAT at the current rate.

## **From the Grill**

Pork shashlik, sage and pancetta rolls, spicy paprika  
Rib eye steak with herb and lime butter  
Moroccan spiced lamb steak, cinnamon and coriander  
Mixed seafood grill  
Mixed grill, (lamb, calves liver, chicken, and honey bacon steak)  
Sirloin steak

***All Chargrill dishes come with a selection of two side dishes from below.***

*Any additional side dishes are priced accordingly.*

Skinny fries, chunky chips, new potatoes, leek mash, garlic sautéed potatoes  
Baked Portobello mushroom, tomato and red onion salad, Fresh vegetables  
Green peppercorn sauce or thyme and red wine jus

## **Main Courses**

### **Wild mushroom risotto**

Shaved parmesan, truffle oil, rocket salad

### **Thinly sliced calves liver**

With crispy bacon, spring onion mash, Madeira and shallot sauce

### **Piri-piri marinated Spatchcock baby chicken**

Lemon and almond couscous, coriander sour cream

### **Salmon fillet wrapped with Serrano ham**

Chorizo mash, red pepper and olive sauce

### **Pan fried Fillet of sea bass, crushed new potatoes**

Fennel top beurre blanc, garlic spinach

### **Roasted rump of lamb, rosemary and garlic**

Leek mash, pan juices, onion rings

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## **Desserts**

**Sticky toffee pudding,**  
Toffee sauce

**Strawberry and vanilla cream tart**

**Dark, warm chocolate brownie**  
Vanilla ice cream

**Our own fudge crème Brulee**  
Shortbread biscuit

**Raspberry Eton mess**  
Strawberry ice cream

**Selection of ice cream**  
Add fruit salad

**Classic Cheese platter**  
With grapes, celery and homemade chutney

***Coffee and our own fudge***

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