

DOWNSTAIRS

— AT DELUXE —



APERITIF

SIDECAR

Parisian class with Remy Martin
1738, Cointreau Noir & Lemon
9.00

BELLINI - Fresh peach
lifted with prosecco

8.00

BILLECART SALMON,
BRUT RESERVE
NV CHAMPAGNE, France

10.00

BOBBY'S SCHIEDAM GIN,
MEDITERRANEAN FEVER TREE
TONIC. Schiedam, Netherlands

7.50

WHITE WINE

175ml / 375ml / 750ml

RIESLING 'R',
AUGUST KESSLER,
MOSEL,
Germany 2014

7.00 / 14.00 / 27.00

SAUVIGNON BLANC,
YEALANDS "LANDMADE",
New Zealand, 2016

9.00 / 17.00 / 32.00

POUILLY FUISSÉ,
DOMAINE CORNIN,
Burgundy, 2015

12.00 / 23.00 / 45.00

RED WINE

175ml / 375ml / 750ml

FLEURIE,
CHATEAU DE RAOUSSET,
Beaujolais, 2015

7.00 / 14.00 / 28.00

PINOT NOIR,
PENCARROW,
MARTINBOROUGH,
New Zealand, 2014

9.00 / 18.00 / 35.00

RIOJA RESERVA,
IZADI, Spain, 2012

10.00 / 20.00 / 40.00



APPETISERS

CHICKEN LIVER PARFAIT

fig jam, toasted brioche..... 8.00

FISH SOUP

croutons, gruyère and rouille 6.00

ENGLISH ASPARAGUS

poached egg, morels & truffle dressing 10.00

SEVERN & WYE SMOKED SALMON

horseradish cream & potato pancake 10.00

FRITTO MISTO

aioli mayonnaise..... 10.00

PAN FRIED SCALLOPS

PEA PURÉE,
CAVOLO NERO & DOREEN'S
BLACK PUDDING 12.00

CRISPY GOATS CHEESE

roasted beetroots, walnuts & watermelon 8.00

CRAB LINGUINI

chilli, garlic & lemon..... 9.00 / 16.00

STEAK TARTARE

sourdough croûte..... 9.00 / 18.00

DRESSED NORTH SEA CRAB

brown meat mayo, melba toast 10.00

ENTRÉES

BUTTER ROASTED CHICKEN

truffle gnocchi, pea purée, Alsace bacon..... 17.00

GRILLED HALIBUT

thyme & gruyère crust, chive beurre blanc 22.00

RIGATONI

beef ragu 8.00 / 14.00

DUCK A L'ORANGE

buttered spinach & game crisps 18.00

LEMON SOLE MEUNIÈRE

BROWN SHRIMPS, CAPERS, LEMON &
JERSEY ROYAL POTATOES.... 20.00

NORTH SEA COD

asparagus risotto, keta & red wine jus 18.00

WILD MUSHROOM RISOTTO

aged parmesan 8.00 / 14.00

OMELETTE ARNOLD BENNETT

smoked haddock & gruyère 14.00

FISH & CHIPS

mushy peas & tartar sauce..... 16.00

GRILL

All our beef is selected and hand cut
by Donald Russell, Royal Warrant
holder since 1984 and trusted
supplier to H.M. The Queen

SIRLOIN (220g)

28.00

FILLET (220g)

30.00

RIB EYE

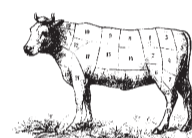
(220g)

26.00

STEAK FRITES

(250g)

16.00



SAUCES

BEARNAISE / PEPPERCORN /
CAFE DE PARIS / GARLIC BUTTER

2.00

SIDE ORDERS

HAND CUT CHIPS



MINTED JERSEY ROYALS



TOMATO SALAD



CAESAR SALAD



HONEY ROASTED
CARROTS



BUTTERED SPINACH



TENDERSTEM BROCCOLI



CAULIFLOWER GRATIN



MUSHY PEAS

.....

3.50