

DINING ROOM

# À LA CARTE MENU

## ◆ COFFEE & TEA

Filter Coffee - Small Espresso - Macchiato £4

Large Espresso - Cappuccino - Café Latte - Large Macchiato £4.5

Irish Coffee £9

English Breakfast - Peppermint - Earl Grey £4

## ◆ ARMAGNAC (50ML)

House 10 year old £10.5

House 20 year old £15.5

## ◆ COGNAC (50ML)

Remy Martin VSOP £12.5

Remy Martin XO £23

Courvoisier XO £28

Hennessey XO £31

## ◆ CALVADOS (50ML)

Le Compte Reserve 5 year old £10.5

Pere Magloire 12 year old £13.5

Morier, Pays d'Auge XO 20 year old £18.5

## ◆ PORT (100ML)

Taylors LBV £8.5

Pocas Porto Vintage £14

V.A.T included @ current rate.

An optional 12.5% service charge will be added to your bill.

Be sure to inform your server if you have any allergies.

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PARIS GRILL



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## ◆ STARTERS

- Scottish loch salmon, marinated beetroot salad £14
- Leek & potato soup (v) £9
- Tomato, mozzarella & basil salad, balsamic dressing (gf) (v) £9.5
- Tempura black tiger prawns on baby gem salad, sweet chilli sauce £14.5
- Pan fried scallops, apple & potato purée (gf) £16
- Escargots roasted in garlic butter, parsley (gf) £11.5
- Hand picked white crab, atlantic prawns & crayfish tian, pickled cucumbers (gf) £14.5
- Chicken terrine, leeks, apricots, honey mustard dressing (gf) £12
- Beetroot & goats cheese tart (gf) £12.5
- Deep fried brie, homemade chutney (v) £12.5

## ◆ PARIS GRILL CLASSICS

- Bronze copas roast Christmas turkey pork collar, served with all the traditional trimmings (gf) £28
- Roast rack of lamb, mashed king edward potatoes, sweet onion purée, braised red cabbage (gf) £35
- Red wine braised beef, horseradish gratin, beetroot purée (gf) £27
- Corn fed chicken wrapped in bacon, truffle mashed potatoes, sweet onion purée (gf) £21

## ◆ VEGETARIAN

- Vegetarian pithivier, grilled vegetables, spicy tomato sauce (ve) £17.5
- Truffle risotto, white mushroom, parmesan crisp (ve) £16.5

V.A.T included @ current rate.  
An optional 12.5% service charge will be added to your bill.

## ◆ FROM THE CHARCOAL GRILL

- 250g Fillet steak, roasted tomatoes, balsamic rocket salad, french fries (gf) £39
- 250g Ribeye steak, roasted tomatoes, balsamic rocket salad, french fries (gf) £37
- 700g Chateaubriand, roasted tomatoes, balsamic rocket salad, french fries (gf) £70
- 350g Pork chop, green beans, mashed potatoes, cinnamon apple chutney (gf) £27
- Sauces Bèarnaise, red wine jus, peppercorn, mushroom £3 each

## ◆ FISH

- Fillet of cod, creamed leeks, mashed potatoes, white wine sauce (gf) £28
- Baked salmon, creamed leeks, truffle mashed potatoes (gf) £26.5
- Sea bass en papillote, grilled vegetables, new potatoes (gf) £26.5

## ◆ SIDES £5 each and (gf)

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|-------------------------|--------------------|
| Brussels with chestnuts | French fries       |
| Roasted parsnips        | Truffle fries      |
| Creamy leeks            | Sweet potato fries |
| Braised red cabbage     | New potatoes       |
| Wild mushroom casserole | Pigs in blankets   |

## ◆ DESSERTS

- Christmas Pudding, brandy sauce (v) £8.5
- Bread and butter pudding, calvados sauce (v) £9.5
- Crème brûlée, cinnamon shortbread (v) £9.5
- Glazed apple tarte tatin, caramel sauce, vanilla ice cream (v) £10
- Warm chocolate brownie, brancy ice cream (gf) £9.5
- Selection of ice creams/sorbets (gf) £8
- Regional french cheeses £15

Dining Room / Bardot Bar are available for private events. Please enquire for details.  
Be sure to inform your server if you have any allergies.  
(gf) - gluten free. (v) - vegetarian. (ve) - vegan  
Most items available gluten free.