

DINING ROOM

# À LA CARTE MENU

PARIS GRILL



## ◆ STARTERS

Classic French Onion Soup, Gruyère Cheese Crouton	8.00
Pan Fried Scallops, Apple & Potato Purée, Crispy Pancetta	13.00
Escargots Roasted in Garlic & Parsley Butter	9.00
Pan Fried Black Tiger Prawns, Sweet Chilli Sauce	12.00
Scottish Oak Smoked Salmon, Crème Fraîche Mousse, Melba Toast	11.00
Chicken Liver Pâté, Toasted Brioche, Plum Chutney	9.00
Handpicked White Crab, Atlantic Prawn & Crayfish Tian, Pickled Cucumber, Apple & Avocado Purée	11.00
Tomato & Mozzarella Salad with Balsamic Dressing	8.50
Roasted Fig, Parma Ham, Goat's Cheese Mousse, Balsamic Glaze	9.50
New Season Grilled Asparagus with Hollandaise Sauce	9.00

## ◆ MAIN COURSES

## FISH

Roasted Fillet of Hake, Crushed New Potatoes, Tenderstem Broccoli, White Wine Sauce	22.00
South Coast Skate Wing, Buttered New Potatoes, Capers, Beurre Noisette	25.00
Pan Fried Salmon, Colcannon Potatoes, Roast Asparagus, White Wine Sauce	21.00

## VEGETARIAN

Vegetarian Pithivier Stuffed with Roasted Mediterranean Vegetables, Green Pea Purée, Sautéed Savoy Cabbage	15.50
Risotto with Asparagus & Chanterelles with Parmesan Crisp	16.50



### ◆ FROM THE CHARCOAL GRILL

250g Ribeye Steak, Roasted Tomatoes, Baby Watercress, French Fries	32.00
250g Fillet Steak, Roasted Tomatoes, Baby Watercress, French Fries	35.00
700g Chateaubriand, Roasted Tomatoes, Baby Watercress, French Fries	68.00
350g Veal Chop, Creamed Potatoes, Classic Mushroom Sauce	34.00
Sauces: Béarnaise, Red Wine Jus, Peppercorn, Mushroom Sauce	

### ◆ PARIS GRILL CLASSICS

Grilled Rump of Lamb, Crushed New Potatoes, Pea & Mint Purée	26.00
Didier's Steak Tartar	25.00
Corn Fed Chicken Supreme Stuffed with Wild Mushrooms, Creamed Potatoes, New Season Asparagus	18.00
Beef Bourguignon, Creamed Potatoes	20.00
Paris Grill Fillet Steak Sandwich, Mustard Mayo & French Fries	14.75

### ◆ SIDES

Buttered Broccoli	5.00	Pan Fried Green Beans	5.00
French Fries	5.00	Creamed Potatoes	5.00
Creamed Spinach	5.00	Grilled Asparagus	5.00
Truffle Fries	5.00	Tomato, Rocket & Parmesan	
Sweet Potato Fries	5.00	Salad	5.00

### ◆ DESSERTS

Crème Brûlée, Cinnamon Shortbread	8.00
Glazed Apple Tarte Tatin, Caramel Sauce, Vanilla Ice Cream	9.00
Warm Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce	8.00
Selection of Ice Cream / Sorbet	7.00
Pineapple Carpaccio, Sweet Chilli Syrup, Coconut Sorbet	9.00
Regional French Cheese, Homemade Chutney	12.00

## ◆ COFFEE & TEA

Filter Coffee - Small Espresso - Macchiato	3.00
Large Espresso - Cappuccino - Café Latte - Large Macchiato	3.50
Irish Coffee	8.50
English Breakfast - Peppermint - Earl Grey	3.00

## ◆ ARMAGNAC (50ML)

House 10 year old	9.50
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## ◆ COGNAC (50ML)

Remy Martin VSOP	9.50
Remy Martin XO	20.00
Courvoisier XO	25.00
Hennessey XO	28.00

## ◆ CALVADOS (50ML)

Lecompte Reserve 5 years old	9.50
Pere Magloire 12 years old	12.50
Morier, Pays d'Auge XO 20 years old	17.50

## ◆ PORT (100ML)

Taylors LBV	7.50
Kopke 1996	12.50