



## Starters

Thai crab cakes – fresh guacamole, Parmesan crisps	£7.95
Roasted quail breasts – braised yellow split peas, crisp pancetta	£8.50
Crab, avocado & tomato tian with king prawns - saffron mayonnaise	£10.50
Beetroot risotto – feta cheese & rocket salad (v)	£7.95
Pan seared Scottish king scallops – lemon and coriander with red pepper and chilli risotto	£10.50
Warm tartlet of cider braised onions & goat's cheese – garden salad (v)	£7.50
Gloucester old spot pork coarse pâté – pistachio nuts, red onion marmalade, warm ciabatta	£8.00
Sautéed tiger prawns - garlic butter with a hint of chilli	£10.95

## Mains

Crisp duck breast – sauté of red cabbage, pear and apple, “pommes William potato”	£17.95
Citrus marinated breast of chicken – mango & Dolcelatte risotto, watercress & bacon salad	£17.50
Pan seared scallops & red mullet – tomato chutney, fennel risotto	£18.50
Sun dried tomato & mozzarella cannelloni – chargrilled peppers, rocket & Balsamic (v)	£14.95
Trio of pork – crisp pork belly, apple stuffed fillet & hock tortellini	£16.50
Pan seared calves liver – bacon & mushrooms, sage & shallot butter, parmentier potatoes,	£18.45
Roast rump of lamb – Roasted garlic mash, aubergine tian, basil scented jus	£17.95
Fillets of seabass – tagliatelle with fresh crab, tomato water	£16.95



## Cloche Classics

Dover sole - freshly grilled with lemon & parsley	M/P
Veal chop - Chargrilled with rosemary and garlic jus	£20.50
Rib-eye steak – Chargrilled, sun dried tomatoes	£17.50
Fillet steak - Chargrilled fillet, oyster mushrooms, roasting juices	£20.50
Rack of lamb (serves two) - Roast rack of Cornish lamb carved at the table	£40.00
Chateaubriand (serves two) - Heart of the fillet roasted, carved at the table	£40.00

## Sauces on the side

Béarnaise sauce, Pepper sauce, Red wine jus	£2.50
---	-------

## Side orders

Cloche fries / Mash potatoes / New potatoes / Sauté potatoes	£3.50
Buttered savoy cabbage with crispy pancetta / French beans with shallots & Parmesan	£3.50
Buttered carrots / Cauliflower au gratin	£3.50
Green or mixed salad	£4.95

Some of our dishes may contain nuts – please inform us of any allergies



## Desserts £7.50

Apple tarte tatin – vanilla ice cream

Rice pudding - raspberry jam

Iced Baileys & white chocolate parfait - hot rum & banana sauce

Lemon meringue pie - vanilla ice cream

Classic vanilla crème brûlée

White chocolate tart - pistachio ice cream

Sorbet or ice-cream

\* All our ice creams & sorbets are made on the premises \*

\* Some of our desserts contain nut traces \*

### Cheese selection

Apple & sultana chutney, biscuits, grapes

Selection of 3 £7.50

Selection of 5 £9.50

New - **TOFFOC** – Toffee Vodka – delicious! £3.50

Dessert wine – Muscat du Beaumes de Venise (10cl glass) £6.50

Port – Calem LBV (10cl glass) £6.50