

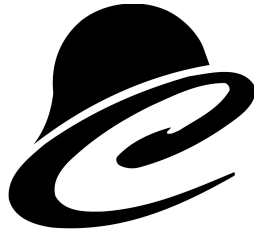


## Starters

Pan seared scallops – pickled cucumber spaghetti, garlic & olive sauce	£11.00
Braised oxtail gnocchi – white truffle essence	£ 8.50
Crab & crayfish cannelloni – bouillabaisse jus	£ 9.00
Oven roasted quail breast – ratatouille, yellow pepper coulis	£10.00
Chicken & mushroom paté – red onion marmalade, toasted ciabatta	£ 8.50
Red pepper, tomato & buffalo mozzarella tian – tomato & Basil essence (v)	£ 8.00
Garlic fried tiger prawns – toasted sesame seed & rocket salad	£11.50
Tartlet of Roquefort, walnut & braised apple – pesto dressing (v)	£ 8.00

## Mains

Roasted cod fillet – coriander & lime risotto, green beans, curried apricot sauce	£19.50
Pork wrapped in Pancetta – stuffed with chicken & truffle mousse, pesto linguine, Parmesan foam	£17.00
Pan seared duck breast – roasted sweet potato, black cherry jus	£19.00
Pan seared calves liver – smoked bacon, caramelised onion parmentier potatoes, beetroot jus	£19.50
Braised lamb shank – fresh garden pea mash, roasted baby onion jus	£18.00
Fillet of venison – swede & carrot mash, cauliflower puree, redcurrant jus	£20.00
Coq au Vin – purée potato, green beans	£16.50
Whole braised artichoke heart – wild mushroom stroganoff (v)	£15.50



## Cloche Classics

Veal chop - Chargrilled with apple & Calvados cream sauce	£21.50
Sirloin steak – Chargrilled, sun dried tomatoes	£17.50
Fillet steak - Chargrilled fillet, oyster mushrooms, roasting juices	£21.50
Rack of lamb (serves two) - Roast rack of Cornish lamb carved at the table	£38.00
Chateaubriand (serves two) - Heart of the fillet roasted, carved at the table	£44.00

### Sauces on the side £2.50

Béarnaise sauce, Pepper sauce or Red wine jus

### Side orders £3.50 per item

Hand cut fries, Lyonnaise potatoes, mash potatoes or new potatoes  
Wok fried broccoli with garlic, French beans with shallots & Parmesan,  
Cauliflower au gratin or creamed cabbage & spinach

Green or mixed salad

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

Reservations of eight people or more must complete a Booking Form.

With larger tables it will be necessary to either pre-order from the main a la carte menu, or have a shortened menu which you can chose from on the evening.



## Desserts £7.00

### Baked Alaska

Rhubarb & apple crumble – vanilla ice cream, rhubarb syrup

### Banoffee panna cotta

### Passionfruit crème brûlée

Citrus cheesecake – Limoncello sorbet shot, lemon jelly

### Chocolate & banana brioche pudding

### Sorbet or ice-cream

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

\* Some of our desserts may contain nut traces \*

### Cheese selection

Apple & sultana chutney, biscuits, grapes

Selection of 3 £7.50

Selection of 5 £9.50

<b>TOFFOC</b> – Toffee Vodka – delicious!	£4.50
Dessert wine – Muscat du Beaumes de Venise (100ml glass)	£6.50
Port – LBV (100ml glass)	£7.00