



Digestif List

Armagnac

Baron de Sigognac	£4.75
Clos Martin, Folle Blanche	£7.50

Calvados

Henry de Querville	£4.00
Dupont Hors d'Age	£7.50

Cognac

Maxime Trijol, Premier cru V.S.O.P	£5.50
Leyrat X.O., Vieille Reserve	£10.00
Remy Martin X.O.	£13.50
Ragnaud-Sabourin, Fontvieille, 1er cru	£14.00

Grappa

Grappa Di Primitivo	£5.50
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Single Malts

Glenmorangie (Highland) 10yr	£5.50
Laphroaig (Islay) 10yr	£5.50
Glenkinchie (Lowland) 12yr	£6.50
Oban (Highland) 14yr	£6.50
Dalwhinnie (Highland) 15yr	£8.50
Glenfarclas 15yr	£8.50

Blended

Cutty Sark 18yr	£8.50
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Sample Dinner Menu

Starters

Cream of Pea & Ham Soup with our daily baked bread	£6.50
Baked Goats Cheese(V) on a spinach & walnut salad	£8.50
Ham Hock Terrine with a dijon mustard dressing	£9.00
Avocado and Prawn bound in a citrus Marie Rose Sauce	£9.50
Local Smoked Salmon with petit salad & horseradish cream	£9.50
Pan Fried Queenies with bacon, garlic, white wine & cream sauce	£9.50



Sample Main Courses

Char Grilled Polenta (V) with roasted vegetables & a creamy herb sauce	£12.50
Bushy's Beer Battered Fillet of Cod with triple cooked chips, buttered peas & tartar sauce	£14.50
Haworths Burger with cheese, bacon, grain mustard mayonnaise & triple cooked chips	£14.50
Breast of Corn Fed Chicken with ballotine of leg served with sweetcorn puree	£18.50
Confit of Duck with saute potatoes & fine beans	£18.50
Slow Braised Lamb Shank with creamed potatoes & roast root vegetables	£23.50
10oz Grilled Rib Eye Steak with triple cooked chips, greens and a cognac & pepper sauce	£28.50

The Menu is Subject to Availability.

Most Dietary Requirements can be Catered for,

Please ask for Todays Specials.

Sample Desserts

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream	£8.50
Creme Brulee with madeleine biscuits	£8.50
Apple Crumble with cinnamon custard	£8.50
Chocolate Tart served with caraway ice cream	£8.50
Mixed Ice Cream & Sorbet	£6.50
Selection of British Cheeses with biscuits & chutney	£9.50

Dessert Wine by the Glass (125ml)

Monbazillac, Domaine de Grange Neuve 2010	£ 5.00
Akashi Plum Sake	£ 7.00
Clos Dady Sauternes	£ 8.50
Klein Constantia Vin De Constance 2008	£16.50

Ports by the Glass

Churchill's Reserve	£ 3.50
Churchill's LBV	£4.50
Taylor's Vintage 1985	£13.50

(All prices are inclusive of 20% V.A.T.)

Sample Dinner Menu

Amuse Bouche

Smoked Haddock Fishcake
with rarebit glazed fillet of haddock
or
Waldorf Salad
served with blue cheese beignets

Soup Course

Grilled Fillet of Brill
served on a cod brandade

Fillet of Beef
Ox cheek pudding and dauphinoise potato
or
Rack of Manx Lamb
with a rosemary crust and braised sweetbreads

Cheese Course

a selection of British Cheeses

Chocolate Mousse
with caraway ice cream
or

Apple Tarte Tatin
with apple sorbet

Tea or Coffee & Petit Fours

6 Course £45.00 8 Course £55.00