



**18 HIGH STREET**  
— RESTAURANT & WINE BAR —

**A la Carte**

**Appetisers**

Fresh focaccia with oil and balsamic (v) **£2.45**

Black Rustica Olives (v) **£2.35**

Green Campagnola Olives (v) **£2.35**

Bread and Mixed Olives (v) **£3.35**

**Starters**

Soup of the Day (v) **£5.50**

Please ask your server for today's soup

Scallops **£9.95**

Pea Puree - Pancetta Ring – Haggis bon bon – pea shoots

OX Tail Hash **£6.95**

Breaded Duck Egg – Madeira Jus

Goat Cheese Bon Bon (v) **£7.95**

Beetroot element – apple – Crushed pine nuts

Salt & Pepper Squid **£5.50**

Thai veg & Thai Dressing

Chicken Liver Parfait **£5.95**

With Madeira jelly, served with freshly made grilled focaccia and red onion marmalade

## From the Grill

### Chateaubriand

With an ideal cooking degree of medium rare

*From the head of the fillet with the best combination of tenderness and flavour*

8oz:£30 16oz:£60

### 8oz Rump £17.95

With an ideal cooking degree of medium

*The least tender but the most under-rated of the prime cuts of beef*

### Sirloin From 8oz £19.95

With an ideal cooking degree of medium-rare

Often called faux-fillet this cut is tender and a good all rounder in terms of flavour

Try this cut on our Himalayan Salt Block

### Fillet From 6oz £23.95

With an ideal cooking degree of medium-rare

Very tender cut with a lot of flavour

Try this cut on our Himalayan Salt Block

### Chicken Breast & Thigh £16.95

Boneless half chicken

*Marinated with lemon and garlic and char-grilled to perfection*

### Mixed Grill £24.95

*4oz Rump – artisan sausage – lamb – 4oz gammon – hand cut chips*

***All of our grill items have roasted cherry tomatoes, grilled Portobello Mushroom & Hand cut chips***

## Sauces

St. Louis BBQ Sauce £1.95

Red Wine Jus £1.95

Madeira Jus £1.95

Diane Sauce £1.95

Peppercorn Sauce £1.95

Chateaubriand Sauce £1.95

Blue Cheese Sauce £1.95

## Main Courses

Roasted Lamb Rack £20.95

butternut squash – wild garlic- broad beans and peas - heritage carrots – red wine jus

Trio of Pork £12.95

Vanilla apple puree – potato fondant – beetroot - Green beans - Sorrel – jus

Roasted Hake £13.95

with Chorizo crust, Octopus and sliced new potatoes

Cornfed Chicken £14.95

Wild Mushroom – Pearl Barley – BBQ Sweetcorn

Spiced Vegetable & Feta Parcels (v) £13.95

Curried Chickpeas - Carrots - Beetroot Salad

Grilled Aubergine (v) £10.95

With mozzarella, roasted red pepper and garlic pesto

## Sides

Hand cut chips £1.50

Cauliflower Cheese (v) £2.45

Battered onion rings £1.30

Glazed Heritage Carrots (v) £3.75

Tomato & Red onion salad (v) £2.75

Market Veg (v) £2.75

Tender Stem Broccoli and almonds £3.75

Crushed garlic potatoes (v) £2.25

Pomme Puree (Mash) (v) £2.25

House Salad (v) £2.25

Patatas Bravas (v) £2.45