

## **APÉRITIFS**

Passion Jazz

vodka, passion fruit, apple

Cranberry Blush

Vodka, cranberry juice, cointreau & cherry

Dry Italian

Campari, Cranberry & Angostura Bitters

SW3

Martini Dry, Grand Marnier & Orange Garnish

Whisky Mac

whisky, ginger wine

### HORS D'OEUVRES

Ham Hock Terrine

served with sourdough and piccalilli

Soup of the day waiter will advise

Classic Prawn Cocktail A La Russe

Marie Rose sauce, brown bread & butter

Kipper Pâté with Bacon & Whisky

served with melba toast

Beetroot & Goats Cheese Salad (v)

served with chopped walnuts and sherry vinaigrette

Potted Duck with Green Peppercorns

served with toasted sourdough

## FISH MAINBOARDS

Fillet of Sea Bream & Basil Mediterranean salad of black olive & capers Wheeler's Fishcake

Tartare sauce, poached egg & sauteed spinach

# **GRILLED & ROAST MEATS**

Braised Boeuf Bourguignon

creamed potatoes

Salad of Confit Duck Leg

Creamed potatoes with Braised Red Cabbage

8oz Rump

served medium rare with choice of sauce

## FINEST QUALITY GRASS-FED BEEF

Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days. All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £2.50)

12oz Sirloin, served on the bone (£12.00 Supp.) 10oz Ribeye (£14.50 Supp.)

14oz Ribeye (£16.50 Supp.)

7oz Centre-Cut Fillet (£14.50 Supp.)

60z Fillet Medallions, roasted vine tomatoes (£10.50 Supp.)

24oz T Bone, fillet & Sirloin (£20/Share, £42/for one, £75/one each)

14oz Chateaubriand (£36/share, £59/for one, £100/one each)

### **STEAK TOPPINGS**

Maple Cured Bacon £5.50 prime streaky bacon

Two Fried Eggs £4.50 free range hens eggs

Tiger Prawns £7.00 garlic butter

### **VEGETARIAN & VEGAN DISHES**

Smoked Tofu & Purple-Sprouting Broccoli (vegan)

Eggs Florentine (v)

pearl barley, roasted aubergine & soy dressing

Hollandaise sauce & fricassee of wild mushrooms

## SIDE ORDERS £6.50

Creamed Potatoes Potato Croquettes

Braised Red Cabbage

Panzanella Salad

Sauteed Broccoli

House Fries

L.S.C. Onion Rings

Mixed Leaf Salad

#### **PUDDINGS**

Sticky Toffee Pudding

Apple Crumble

Lemon Posset

Served with Ice Cream

Westcombe Mature Cheddar, served with fig chutney & crackers (£2.00 Supp.)

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please inform your waiter of any dietary requirements or food allergies prior to ordering.