PROUD(ITY



PROUD TO BE BRITISH MENU

Our Proud to be British menu brings you contemporary dishes with a unique flavour and handcrafted cocktails with a prohibition era twist.

APPETISERS £3

Chef's Special Appetiser | Marinated Olives (vg) | Vegetable Crisps (vg) | Bread & Butter

STARTERS

JERUSALEUM ARTICHOKE SOUP (v) with a Drizzle of Truffle Oil
SEARED SCALLOPS WITH CHORIZO Shallots and Celeriac Purée
SMOKED HALIBUT, BEETROOT, KETA CAVIAR with Vodka and Dill Crème Fraîche
HAM HOCK TERRINE Piccalilli and Toasted Rye Bread

MAINS

ROAST CHICKEN Garlic Potatoes, Wild Mushrooms and Tarragon Sauce

SIRLOIN STEAK with Smoked Garlic Mash, Winter Vegetables, Veal Jus (£5 Surcharge)

PAN-FRIED SEA BASS with Beurre Blanc au Pastis and Fennel Boulangère

ROOT VEGETABLE WELLINGTON (v) with Bell Pepper and Tomato Coulis and Rocket Salad

SIDES £4.50

Fries with Garlic Aioli | Mixed Green Salad | Seasonal Greens | Skinny Sweet Potato Fries (v)

DESSERT

WHITE CHOCOLATE CHEESECAKE with an Amaretti Base

CHOCOLATE CRÈME BRÛLÉE

WARM STICKY TOFFEE PUDDING with Madagascan Vanilla Ice Cream and Butterscotch Sauce

SELECTION OF SORBETS

CHEESE & BISCUITS £7
SWEET RED WINE OR SWEET WHITE WINE £5

THURSDAY AND FRIDAY WALK IN PRICE

£10 per starter, £15 per main (£22 for Steak), £10 per dessert

(Not including service or sides)

V - Vegetarian / Vg - Vegan / Vgo - Vegan option available