



Who'd A Thought It.

Champagne & Oyster Bar & Rooms

Starters

Soup of the Day(v)

Warm homemade bread
6.25

Pan Roasted Scallops

Romanesco, chorizo jam, granny smith apple,
lumpfish caviar
14.00

Crispy Braised Pork

Poached hens egg, white onion and and thyme puree,
fennel salad
8.00

Devon Crab Salad

Avocado, cucumber, lime, coriander
12.50

Tomato and Mozzarella

Heritage tomatoes, shallots, baby mozzarella, basil
cress, olive oil
8.00

Oysters Natural 6 - 12

Red wine shallot vinegar, lemon wedges
6 - 18 / 12- 29.95

Pea and Broad Bean Risotto

24 month aged parmesan, parsley oil
8.00

Main

Pan Fried Free Range Chicken Breast

Pomme puree, baby carrots, white wine and tarragon
cream sauce
15.50

Pork Belly

Fondant potatoes, salt baked beetroot, rainbow chard,
beetroot ketchup honey and cider jus
16.00

Wild Cod Loin

Udon noodles, bok choy, asian broth, soy, garlic,
chilli, lemon, spring onion
17.50

28 Day Aged Herefordshire Beef Fillet

Fondant potatoes, yellow courgette, slow cooked
cherry tomatoes, red wine jus
£29.50

Pan Fried Sea Bass

Crushed new potatoes, brown crab, lobster butter,
capers, fennel
17.90

Fondant Potatoes and Yellow Courgette

Fondant potatoes, yellow courgette, slow cooked
cherry tomatoes, chive beurre blanc
14.75

Lobster Thermidor or Garlic Butter

Baby leaf salad, either new potatoes or julienne
fries
Half 28.95, Whole 49.95

Chateaubriand 700g (cooked medium rare)

Cherry vine tomatoes, portobello mushroom, spinach
triple cooked chips, peppercorn sauce or béarnaise
sauce
(for two to share)
85.00

Plateau Rouge

Grilled lobster with garlic butter, whole brown crab,
smoked salmon, garlic king prawns, shell on king
prawns,
shell on prawns, crayfish cocktail, new potatoes
60.00 one person 100.00 two

Allergies and intolerances, please speak to a member of staff regarding any requirements you may have