

Sample Three Course Menu

(subject to change)

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Aperitifs

Caribbean Punch pineapple, malibu, blue curacao

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SW3 Martini Dry, Grand Marnier & orange garnish

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Cranberry Blush Vodka, cranberry juice, cointreau & cherry

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Whisky Mac Whisky, ginger wine

Hors D'oeuvres

Ham Hock Terrine celeriac remoulade

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Soup of the Day Waiter will advise

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Classic Prawn Cocktail Deluxe Marie Rose sauce, avocado, gem lettuce (£3 Supp.)

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Mackerel & Watercress Pate toasted sourdough

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Scottish Smoked Salmon blinis, creme fraiche, capers

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Beetroot & Goats Cheese Salad (v) chopped walnuts and sherry vinaigrette

Fish Mainboards

Grilled Fish (£ Supp) pomme fondant, buttered spinach

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Wheelers Fishcake Tartare sauce, poached egg & sauteed spinach

Grilled & Roast Meats

Braised Beef Bourguignon Creamed potatoes

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Salad of Confit Duck Leg Creamed potatoes with braised red cabbage

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Finest Quality Grass-Fed 7oz Rump Served medium rare with choice of sauce

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Corn Fed Chicken Breast 'Cafe de Paris' Creamed potatoes, braised red cabbage

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 Cafe de Paris butter, Bernaise butter or Peppercorn sauce
(additional sauces are charged at £3)

Steak Options (supplement)

***Fillet of Tournedos Rossini, buttered spinach, black truffle, foie gras and brioche (£14
.00 Supp.)***

***Fillet Medallions, roasted vine tomatoes, 6oz (£14.00 supp), 9oz (£21.00 supp), 12oz
(£28.00 supp)***

12oz Sirloin, served on the bone (£28.00 Supp.)

14oz Ribeye (£20.50 Supp.)

7oz Centre-Cut Fillet (£20.50 Supp.)

16oz Chateaubriand, to share (£49.00 supp)

Steak Toppings (supplement)

*Maple Cured Bacon £7, Two fried free range eggs £6, Tiger Prawns with garlic butter £9,
slice of Foie Gras £9.50*

Vegetarian & Vegan Dishes

Smoked Tofu & Purple-Sprouting Broccoli (vegan) Pearl barley, roasted aubergine &
soy dressing

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Eggs Florentine (v) Hollandaise sauce & fricassee of wild mushrooms

Side Orders £8.50

*Potato Croquettes, Creamed Potatoes, Braised Red Cabbage, Bibb Lettuce Salad ,
House Fries, L.S.C Onion Rings , Creamed Spinach*

Puddings

Sticky Toffee Pudding

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Apple Crumble *Served with ice cream*

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Lemon Posset

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Westcombe Mature Cheddar (*£3 supplement*) *Served with fig chutney & crackers*