



Spring à la carte menu

Starters

Spring pea soup with smoked bacon	6.00
Cream of cauliflower soup with truffle oil	6.50
Rabbit, chicken and cured ham terrine with lemon and thyme dressing	8.50
Thai fish cake with peanut sauce and sweet chilli sauce	8.50
Warm asparagus set in puff pastry with soft poached egg	8.50
Prawn and lobster cocktail	9.50
Bea's chopped salad	5.50

Main courses

Seared beef fillet with sautéed Morels and baby carrots	34.50
Rack of lamb with a herb crust, dauphinoise potato and tarragon jus	32.50
Hand chopped steak with Café de Paris butter	22.50
Pan fried John Dory with sautéed spinach and a clam broth	28.00
Battered fish and chips with mushy peas and tartare sauce	14.50
Prawn stroganoff with basmati rice	16.50
Pasta primavera	13.50

V.A.T included at the current standard rate

All prices are subject to a discretionary 12.5% service charge

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies



From the grill

14oz Barnsley lamb chop with vine tomatoes and chunky chips	18.50
6oz Wagyu beef burger with truffle and Parmesan chips	19.50
Spring chicken with lemon and thyme butter, garlic mash	16.50
Dover sole with new potatoes and creamed spinach	38.00

Side dishes 3.50

Hand cut chunky chips
Creamed spinach
Portabella mushrooms
Seasonal vegetables
Mixed or green salad

Desserts

Rhubarb and ginger cheesecake	6.50
Bea Tollman's rice pudding with salted caramel sauce and candied mixed nuts	6.50
Chocolate and Macadamia nut brownie with vanilla ice cream	6.50
Vanilla crème brûlée with rosemary shortbread	6.50
Assorted ice creams and sorbets	5.50
Selection of British cheese with quince jelly and Scottish oatcakes	9.50