

À LA CARTE MENU

STARTERS

PRAWN COCKTAIL 280 Kcal Chiffonade of Cos Lettuce, Cherry Vine Tomato, Brandy Marie Rose Sauce	15.50
WEST COUNTRY CRAB MEAT SALAD 146 Kcal Cucumber Relish, Roquette Leaves, Lemon Dressing	19
OAK SMOKED SCOTTISH SALMON 400 Kcal Pickled Gherkins, Pea Shoots, Lime and Dill Mayonnaise	17.50
SMOOTH CHICKEN LIVER PATE 536 Kcal Apple and Ginger Chutney, Toasted Brioche	15.50
MELON PEARLS (VE)* 194 Kcal Galia, Honeydew and Cantaloupe, Fresh Mint, Lemon Sorbet	12.50
TRIO OF HERITAGE BEETROOT (V)* 211 Kcal Red, Golden and Candy Beetroot, Feta Cheese, Honey and Mustard Vinaigrette	12.50

MAIN COURSES

CREEDY CARVER DUCKLING 541 Kcal Slow Roast Leg and Breast, Candied Orange and Balsamic Glaze	35
PAN FRIED CALVES' LIVER 591 Kcal Caramelised Onion, Crisp Pancetta, Thyme and Red Wine Jus	30.50
GRILLED WHOLE DOVER SOLE 676 Kcal Lemon and Parsley Butter, either served on or off the bone	44
PAN ROASTED FILLET OF SEA BASS 280 Kcal Wilted Pak Choi, Samphire, Cucumber and Lemon Salad, Salsa Verde	30.50
AUBERGINE PARMIGIANA (V)* 124 Kcal Layers of Aubergine, Tomato and Basil Sauce, topped with Parmesan	19.50
GRILLED MEDITERRANEAN VEGETABLES (VE)* 130 Kcal Roasted Vine Cherry Tomatoes, Tempura Green Beans, Red Pepper Reduction	19.50
All of the above dishes are served with Vegetables and Potatoes of the Day $Varies$ or Side Salad 20 $Kcal$ or Chips with Salad Garnish 374 $Kcal$	daily
PRIME 8oz FILLET STEAK 913 Kcal Crisp Onion Rings, Watercress, Chunky Chips, Diane Sauce	45
PRIME 8oz SIRLOIN STEAK 896 Kcal Caramelised Shallots, Sweet Cherry Tomatoes, Chunky Chips, Peppercorn Sauce	35
OMELETTE SOUFFLÉ (V)* 827 Kcal Creme Cheese, Chive Oil, French Fries	20.50
BELMONT FISH & CHIPS 1465 Kcal Pea Puree, Chunky Chips, Lemon, Tartare Sauce	23
BREADED SCAMPI TAILS 974 Kcal Chunky Chips, Peas, Tartare Sauce, Lemon	20