



Starters

SOUPE DU JOUR (V) 9.00

Served with croutons

**Dairy | Gluten (available Gluten Free/Vegan)*

PAN SEARED SCALLOPS 19.50

Served on a silky truffle infused cauliflower purée, finished with parma ham crisp for a touch of warmth and depth

**Molluscs | Dairy | Sulphites | Gluten*

BAKED CAMEMBERT (V/VE) 13.00

Velvety baked Camembert, scented with garlic and rosemary, finished with a light drizzle of honey served with red onion chutney and freshly baked brioche

**Gluten | Dairy | Sulphites*

MOUSSE DE MAQUEREAU FUMÉ 13.00

Smoked peppered mackerel mousse, smooth and delicately spiced, served with horseradish cream and toasted sourdough

**Sulphites | Fish | Dairy | Gluten*

PRAWNS À LA BISQUE 14.00

Bathed in a smooth and aromatic bisque emulsion, paired with warm freshly baguette to soak up the sauce

**Sulphites | Gluten | Crustaceans*

SMOKED DUCK & LIVER PÂTÉ 12.50

Silky duck liver pâté and smoked duck breast with pickled carrots, spiced peach chutney and toasted brioche

**Dairy | Sulphites | Gluten | Eggs*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 12.00

Served with creamy white wine sauce and parmesan

**Dairy | Eggs | Gluten | Sulphites*

CROQUETTES DE POULET 12.50

Smoked chicken croquettes paired with a delicate cucumber salad and finished with a subtle spicy teriyaki sauce

**Gluten | Sulphites | Eggs | Dairy | Soy*

PEAR & STILTON WALNUT SALAD 12.00

Fresh pear and rich Stilton with toasted walnuts, dressed in a fragrant walnut oil, offering a perfect balance of sweetness, creaminess and crunch

**Sulphites | Dairy | Nuts | Vegan available*

PORK BELLY BITES 13.50

Tender pork belly bites, slow-cooked and glazed in sticky soy served with a vibrant jalapeño slaw

**Sulphites | Soy*

MUSHROOM VOL-AU-VENT 12.50

Buttery puff pastry vol-au-vent filled with a rich sauté of woodland mushrooms, topped with a perfectly poached hen's egg and finished with tarragon hollandaise

**Sulphites | Dairy | Gluten | Eggs*

Mains

CRISPY PORK BELLY 28.50

Served with creamy dauphinoise potato, gently mustard-glazed leeks, classic apple sauce and finished with a rich, reduced jus

**Dairy | Sulphites*

PAN SEARED DUCK BREAST 30.00

Cooked to a perfect blush, served with a buttery fondant potato, refined orange textures and finished with a rich Grand Marnier jus

**Sulphites | Dairy | Gluten*

MODERN COQ AU VIN 27.50

Mushroom-stuffed chicken breast, wrapped in crisp streaky bacon, served with creamy mash potato, tender green beans and finished with an intense red wine jus

**Sulphites | Dairy |*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 25.50

Served with a creamy white wine sauce, parmesan shavings and french fries

**Dairy | Sulphites | Eggs | Gluten*

MOULES FRITES 27.00

Plump fresh mussels gently cooked with shallots, garlic and tarragon in a rich crème fraîche sauce served with a side of french fries

**Dairy | Gluten | Molluscs | Sulphites*

BEEF BOURGUIGNON 28.50

Pan-seared rump of beef served in a rich red wine sauce, tender and full of flavour, served with creamy mashed potatoes and seasonal roasted spring vegetables

**Dairy | Sulphites*

CHOU-FLEUR GRILLÉ (V/VE) 24.50

Chargrilled cauliflower steak with mushroom ragout, creamy potato purée, parmesan crisp, herb oil and aged balsamic

**Dairy | Sulphites*

SUPREME OF SALMON 29.00

Teriyaki-glazed salmon, served with a fragrant ginger-soy sauce, fondant potato, tender pak choi and fresh avocado for a balanced, elegant finish

**Dairy | Sulphites | Fish | Soy*

LINGUINI AU CRABE 28.50

Linguini tossed with delicate crab meat in a luscious cream sauce, enriched with white wine, sun-blushed tomatoes and a hint of lemon and chilli

**Crustaceans | Shellfish | Gluten | Dairy | Sulphites*

PAN SEARED LAMB RUMP 32.00

Served with creamy potato purée, charred pepper, onion, courgette and aubergine, finished in red wine minted jus

**Dairy | Sulphites*





Grill

ALL STEAKS ARE SERVED WITH:

THICK, HAND CUT, TWICE COOKED CHIPS, GRILLED VINE TOMATOES, WATERCRESS, MUSHROOMS AND A CHOICE OF SAUCE:

**BÉRNAISE | STILTON | GREEN PEPPERCORN
CHIMICHURRI | GARLIC BUTTER | DIANE**

**CVC FLAGSHIP CHATEAUBRIAND 20 OZ
(FILLET STEAK TO SHARE) 112.00**

*spectacular, succulent 'king of steaks' for 2 to share:
served sliced on a sharing board - aged and locally
produced*

HOUSE RUMP 20 OZ 65.00

*spectacular, succulent, single muscle rump for 2 to
share: served sliced on a sharing board - aged and
locally produced*

SIGNATURE RUMP STEAK 8 OZ 30.00

*superb quality rump, rolled, trimmed of any fat -
aged and locally produced*

SIGNATURE SIRLOIN STEAK 10 OZ 39.00

premium quality sirloin - aged and locally produced

SIGNATURE FILLET STEAK 8 OZ 56.00

*'King of steaks' trimmed, rolled - aged and locally
produced*

Beneath, or to the right-hand side of each dish, we have listed any of the 14 major allergens they may contain, they are typed in bold and denoted by asterisk. Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to **ALWAYS** let your server know everything you may be allergic to, before you place your order.

Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if you allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

Sides

VEGETABLE SELECTION 5.00

mix of fresh vegetables

CHIPS 5.00

thick hand cut, twice cooked

CAULIFLOWER CHEESE 6.00

**Dairy | Gluten*

**HONEY ROASTED CARROTS WITH ORANGE
ZEST & PISTACHIO CRUMBLE 6.00**

**Nuts*

SWEET POTATO FRIES 5.00

SWEET POTATO MASH 5.00

**Dairy*

FRENCH FRIES 5.00

**JERSEY ROYALS, WHIPPED FETA & CHIVES
7.00**

**Dairy*

**BABY GEM, MANCHEGO, CROUTONS,
CAESAR DRESSING 7.00**

**Dairy | Gluten | Fish*

**PARMESAN & TRUFFLE FRENCH FRIES
7.00**

**Dairy*

DAUPHINOISE POTATOES 7.00

**Dairy*

****We love our staff and hope you do too; we wanted to let you know that all tips and service charges are distributed to waiting staff and all those who looked after you, the kitchen staff and the bar staff, none is taken by the owners****

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

