



SAMPLE RESTAURANT MENU

GRILLED SOURDOUGH WITH GARLIC BUTTER 3.00

THE BEST OLIVES 3.00

CORN ON THE COB WITH CREAMED FETA AND OLIVE 6.00

LE PETIT CASOULET 6.00

SHETLAND MUSSLES IN CIDER 7.00

ROTISSERIE CHICKEN WITH STUFFING AND JUICES HALF 9.00/ WHOLE 18.00

10OZ RIBEYE STEAK WITH PEPPERCORN SAUCE 16.00

SHOULDER OF LAMB WITH BAKERS POTATOES AND REDCURRANT JELLY 13.50

PORK BELLY WITH RED CABBAGE AND APPLE SAUCE 12.00

GRILLED TUNA WITH MUSHROOMS, GARLIC AND TARRAGON 13.00

CAULIFLOWER, SPINACH, TOMATO AND JERUSALEM ARTICHOKE BRAISE 9.00



CHICKEN SALT CHIPS 2.50

ROMANESCO AND PESTO 3.00

CHARD WITH GARLIC 3.00

NEW POTATOES WITH BUTTER AND PARSLEY 2.50

RICE PUDDING WITH BERRY COMPOTE 5.50

STEAMED JAM SPONGE WITH CUSTARD 6.00

MAPLE PANNA COTTA WITH FIGS AND ALMONS 6.00

AFFOGATO 4.00

WILLEN ICE CREAM 2.50 PER SCOOP

**(BANANA, RUM AND RAISIN, CHOCOLATE AND HAZELNUT, PISTACHIO,
STRAWBERRY AND CHOCA MOCCA)**