



Dinner menu

Prices include service charge and Value Added Tax

Starter

Pan Fried Devon Scallops with Clam and Sweetcorn Broth	£16.50
Wild Mushroom Soup with Poached Langoustines	£10.50
Salad of Lobster and Avocado with Watercress Sauce	£22.50
Tart Tatin of Goats Cheese and Caramelised Red Onions and Fine Salad	£11.50
Terrine of Foie Gras and Confit Duck with Cherry Dressing	£19.50
Chilled Tian of Devon Crab with Russet Apple	£14.50
Foamed Lobster Bisque with King Prawn and Scottish Whiskey	£12.50
Tear drop of potted Brown Shrimps, Melba Toast and Walnut Dressing	£12.50

Main Course

Honey Roasted loin of Balmoral Venison with Blueberry Sauce	£30.50
Olive crusted Fillet of Sea Bass with seasonal vegetable minutes	£28.50
Rosettes of Welsh Lamb, Tomato scented Anna Potatoes	£29.50
Pan Fried Devon Scallops with Foie Gras and Black Truffles	£30.50
Tournedos of Angus Beef with an Oxtail Glaze and Cauliflower Foam	£30.50
Duo of Salmon and Langoustine with Cannelloni of Scottish Lobster	£30.50
Roasted Pigeon with Honey Crushed Parsnips, Toasted Foie Gras	£29.50
Gateaux of Macaroni with Creamed Morelles and Black Truffle	£19.50

From The Stoves

Grilled Dover Sole, Lobster Mash and seasonal vegetables	£35.00
Char Grilled Fillet of Angus Beef and Béarnaise Sauce	£29.50
Dover Sole Meunière, Seasonal Beans and New Potatoes	£35.00
Herb crusted Best End of Welsh Lamb with Gratin Potatoes	£29.50
Plain grilled Fillet of Sea Bass, Lemon Mousseline	£29.00
Stafford Mixed Grill with Soufflé Potatoes and Béarnaise	£29.50

Classics

	<i>Starter</i>	<i>Main</i>
Champagne glazed Roc Oysters and Caviar	£14.50 (6)	£22.00 (9)
Traditional Caesar Salad	£12.00	£24.00
Stafford Crab Cake and Lobster Sauce new potatoes and spinach	£14.00	£28.00
Char Grilled Calves Liver and Bacon	£12.00	£24.00
Traditional Smoked Salmon and Condiments	£12.00	£24.00
Lobster Thermidor and Buttered Linguini	£22.50	£45.00

Dessert

Raspberry Soufflé, Raspberry Ripple Ice Cream and Clotted Cream (please be advised that this will take 20 minutes to prepare)	£9.50
Chocolate and Macadamia Cake with Whisky Ice Cream	£9.50
Coconut Tart with Iced Mango Parfait and Lychee sorbet	£9.50
Apple Tart Tatin, Calvados Ice Cream and Caramel Sauce	£9.50
The Boss's Brûlée (Raspberry)	£9.50
Warm Prune and Armagnac Clafoutis with Vanilla Ice Cream	£9.50
Selection of British and French Cheeses from our trolley with Quince Jelly and Sultana Bread	£13.50