

Menu of Sunday 18th September 2011

Today's Aperitivo

St Germain Royale, *prosecco with elderflower liqueur* £8.50

Today's Wines by the Glass & Carafe

	<i>Sparkling</i>	<i>(125ml glass)</i>
Champagne Billecart Salmon Brut Reserve		£10.50
Prosecco Rustico, <i>Nino Franco</i>		£6.50
	<i>White</i>	<i>(125ml glass / 375ml Carafe)</i>
Chablis, <i>Clotilde Davenne, 2010</i>		£6.00 / £17.00
Albarino, <i>Mar de frades, Spain 2010</i>		£6.50 / £19.00
	<i>Rose</i>	<i>(125ml glass / 375ml Carafe)</i>
Tonnix rose, <i>Quinta de la rosa, Douro, Portugal 2010</i>		£5.50 / £15.00
	<i>Red</i>	<i>(125ml glass / 375ml Carafe)</i>
Tonnix tinto, <i>Quinta da rosa, Douro, Portugal 2010</i>		£5.50 / £15.00
Gamay vin de pay retz, <i>Nicholas Choblet, Loire valley 2009</i>		£3.50 / £10.00

Today's Antipasti

Noccellara Del Belice olives from Trapani, Sicily £3.00
 Salame all'aroma di tartufo bianco, *pork salami with white truffle* £3.50
 Boquerones, *local sprats cured with vinegar and olive oil* £3.00

Primi

Carpetshell clams with sherry, prosciutto & peas
 Caprese salad, *Mozzarella from Naples with tomatoes, basil & olive oil*
 Lamb sweetbreads with marsala & girolles
 Salmon cured with fennel & pink pepper

Secondi

Fillet of local sea bass grilled over the fire with pepperonata
 Chicken Florentine, *whole baby chicken spatchcocked & roasted with lemon & sage*
 Royale bream cooked "al cartoccio" with roast garlic, rosemary & chilli
 Roasted skate with black butter & capers
 A whole single rib of prime Angus beef
roasted over the fire served with horseradish & Yorkshire pudding
 for two persons only £9 supplement per person
 Suckling pig from the charcoal oven
 for two persons only £5 supplement per person
all served with new or roast potatoes, spinach & fennel gratin

Dolci

Espresso & caramel pannacotta
 White chocolate & limoncello cheesecake
 Vanilla ice cream with hot chocolate sauce & roasted almonds

Two courses £19.50 3 courses £24.50

Gratuities are at guests' discretion

See our website or join our mailing list
 for more evenings
 with friends and special guests
 Forthcoming events include

Music with Mark Ely
Enjoy some fabulous covers and originals from talented singer-songwriter Mark Ely
 - New Year's Eve

Other events later in the year
 Gregg Wallace
 Mark Hix
 Fergus Henderson
 The Seafood Restaurant comes to the Seahorse
 Valentine Warner
 Henry Dimpleby

Book Early.....