



My Great Grandfathers Restaurant

Table D'Hote Menu

Amuse Bouche Of The Day & Freshly Baked Breads

Starter

Deep Fried Camembert With Caramelised Strawberries, Pear Balsamic, Dressing (To Share)



Chicken Liver & Marsala Parfait With Toasted Brioche & Port & Onion Confit



Smoked Salmon & Orange Salad With Yuzu & Sesame Dressing



Main Course

Chateau Briand Fillet Of Beef (To Share £5 supplement Per Person)
Accompanied With Roast Chateau Potatoes, Grilled Balsamic Baby Peppers ,Cheddar & Thyme
Twice Baked Soufflé, Pink Peppercorn Béarnaise



Crab & Prawn Cakes With Mango Chilli & Cucumber Salsa, Sweet Chilli Dressing



Wild Mushroom & Asparagus Risotto, Boilie Pearls, Grape, Apple Salad, Twice Baked Cheese Soufflé



Homemade Dessert Menu

Rum Carmelised Banana & Toffee Crème Brule



Baked Dark Belgian Chocolate Soufflé With Trio Of Chocolate Ice Cream



Brandy Basket, Turkish Delight With Turkish Delight Ice Cream & Chocolate Sauce



THREE COURSE £32

TWO COURSE £27

All Items listed on our Ala Carte Menu are subject to availability and seasonal change. Pre order items must be ordered at least one week in advance to avoid disappointment. Alternative choice will be offered if any dish should become unavailable. All dishes are handmade but may contain small bones, shellfish and other allergens. Please ask staff or management of the restaurant if you require assistance on allergy advice with regard to your choice. Although every care has been taken in the preparation of food and drinks Staff and management cannot ensure no allergens are found in our products. All weights specified are approximate