



My Great Grandfathers Restaurant

Amuse Bouche Of The Day & Freshly Baked Bread

Starter

Deep Fried Brie Wedges With Caramelised Strawberries & Apple Balsamic Dressing



Prawn Cocktail with Prawn Tempura, Brandy Scented Marie Rose Sauce



Fried Goose Liver, Baked Peach with Schnapps Warm Brioche Toast (**£5 Supplement**)



Chicken Liver Parfait with Toasted Brioche & Quince Jelly



Pan Fried Scallops and Japanese Pickle & Yuzu Cream (**£5 Supplement**)



Mains

Braised Lamb Shank With Dijon Crust, Roast Herb Vegetables, Sherry Sauce



Fillet Mignon & Twice Baked Cheesy Soufflé & Creamy Brandy & Peppercorn Sauce



Surf & Turf, Fillet Steak & King Tiger Prawns, Hand Dived Scallops, Béarnaise (**£10 Supplement**)



Crab Cakes & King Prawn With Mango & Yuzu Chilli Salsa, Sesame Dressing



Twice Baked Cheese Soufflé & Balsamic Baked Figs, Brie & Apple Salad



Chateau Briand & Twice Baked Cheese Soufflé, Chateau Roast Vegetables, Béarnaise

(To Share **£5 per person Supplement**)



Dessert

Baked Belgian Dark Chocolate Soufflé with Vanilla Ice Cream



Baileys Crème Brule



Warm Sticky Toffee & Date Pudding With Vanilla Ice Cream, Butterscotch Sauce



Selection Of Ice Cream & Sorbet



Three Course £35 Two Course £29

Additional Supplement Charge May Apply

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 may not 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