

# The Causerie

## Nibbles

Seasonal house-made Pickles & Gordal Olives	£8	Jan's homemade bread selection with butter	£6
Roasted & smoked Almonds	£8	Home cured sliced Beef Biltong	£9
Hummus dip (to go with your bread &/or olives)	£6	Cantabrian Boquerones (Anchovies)	£8

## Cocktails

Glass of House Bubbly	£10	Espresso Martini (Cold Espresso, Kahlua, Vodka)	£10
Bellini (White Peach juice & Bubbly)	£10	French 75 (Bubbly, Gin, Lemon, simple syrup)	£15

## The Main Deal – Lunch & Dinner

	<u>Starter</u>	<u>Main</u>
Pressed local Game Meat & Prune Terrine, Cornichons, Pickles & Melba Toast	£12	£24
Zanetti Burrata, San Marzano Tomatoes, Candy Beetroot, Basil Oil, Sherry Balsamic dressing	£14	£24
House made Hummus, Pickled Vegetables, Smoked Paprika, Extra Virgin Olive Oil & Focaccia	£12	£24
Grilled Scottish Lemon Sole Fillets, Pomme Puree, sauteed Greens, Lemon & Caper Butter	£16	£28
Grilled local Roe Deer Loin fillet, crisp Potato cake, sauteed seasonal vegetables, Red Currant jus		£28
Hand-made Free-Range Egg Pasta, crispy Bacon Lardons with 24-month Parmesan (Carbonara)	£14	£24
Barolo braised Beef Short Rib, mashed Rooster Potatoes, Caramelised Onions, Carrots & Greens	£16	£26
Roast Vadouvan spiced Crapaudine Beetroot & Danvers Carrots, hung Yoghurt & toasted Walnuts	£14	£24
Seared Aberdeen Angus Bavette Steak, crispy baby Potatoes, Café de Paris Butter & assorted leaves		£26
Pan fried Lambs Liver, mashed Potatoes, caramelised Onions, crispy Bacon & Red Wine jus	£16	£24
Grilled Shetland Island Hake Fillet, Beans, Tomato, Garlic, fresh Parsley & Amalfi Lemon		£26

Side Orders Seasonal Vegetables *or* Seasonal Potatoes *or* Seasonal side Salad £4 each

## Something Sweet (choose from the counter or below)

Baked Chocolate Pudding, Caramel & Smoked Sea Salt, Madagascan Vanilla Bean Ice Cream	£12
Poached new season Rhubarb, Amalfi Lemon Cheesecake Mousse & Cardamom Shortbread	£10
Baked South African Malva Pudding (Apricot & Orange) served with Mascarpone Ice Cream	£9
Affagato, homemade Madagascan Vanilla Bean Ice Cream & Double Espresso	£8
Lemon Sorbet/Casablanca Chocolate Ice Cream/ Mascarpone Ice Cream (2 scoops)	£8
Jan's delicious homemade Chocolate Truffles (2)	£4
Tea (pot), Coffee (all double shots), Infusions,	£4

*Please note: we do not have a children's menu. but rather choose to treat them & feed them like young adults*

## Allergen Alert

*Please note that we have a very small kitchen & one chef! Whilst every care is taken to minimise food exposure to Allergens, (Gluten, Eggs, Nuts, Celery, Fish, Lupin, Sulphites, Mustard, Sesame, Soy, Dairy, Shellfish) we cannot rule this out a 100%. Please talk to either the chef or your server, should you have any concerns whatsoever.*

*A service charge of 10% will be added to all bills for all seated orders*