



# Bacchus

RESTAURANT & CHAMPAGNE BAR

## *First Course*

*French Onion Soup*

*Parmesan Sable*

£7.00

*Twice Baked Blue Cheese Souffle*

*Spinach & Sesame Velouté*

£7.50

*Pan Seared Scallops*

*Lemon & Red Pepper Escabeche*

£12.50

*Warm Red Lentil & Nut Roast*

*Tomato & Red Onion Relish (Vegan)*

£7.00

*Seared Yellowfin Tuna Loin*

*Charred Baby Leek, Kalamata Olive Tapenade*

£8.50

*Char-Grilled Calves Liver*

*Olive Oil Mash, Crisp Pancetta, Fig & Brandy Sauce*

£8.50

## ***Main Course***

### *Assiette of Fish*

*Poached Scallop & Saffron Risotto, Crispy Kale  
Market Price*

*Roast Monkfish Wrapped in Parma Ham  
Olive Oil Mash, Asparagus, Lobster Cream  
£26.50*

*Spiced Tomato & Chickpea Cassoulet  
Onion Fritter, Wilted Spinach (Vegan)  
£17.50*

*Roast Rack of Lamb  
Dauphinoise Potato, Braised Red Cabbage, Port Sauce  
£27.00*

*Loin of Venison  
Fondant Potato, Glazed Root Vegetables, Red Wine Sauce  
£27.00*

*Char Grilled Fillet of Beef  
Hand Cut Chips, Portobello Mushroom, Wilted Spinach, Peppercorn Sauce  
£29.50*

### ***Side Orders***

*Hand Cut Chips £3.50  
Buttered Seasonal Vegetables £3.50  
Creamed Mash Potato £3.50  
Seasonal Salad £4.00  
Honey Glazed Chantenay Carrots £3.50*

***We Have a Full List of Allergens for Each Dish  
(Available on Request)***