



Bacchus

RESTAURANT & CHAMPAGNE BAR

First Course

French Onion Soup
Gruyere Cheese Croute
£8.50

Twice Baked Rarebit Souffle
Romesco Sauce, Rocket
£9.50

Seared Pigeon Breast
Pearl Barley, Chorizo Cream
£9.50

Duck Liver Parfait
Carrot & Ginger Chutney, Toasted Brioche
£12.00

Smoked Salmon & Prawns
Marie Rose Sauce
£13.50

Pan Seared Scallops
Chili Jam, Thai Crème Fraiche
£14.50

Please Let a Member of Staff Know if You have any Allergies.

Main Course

Pan Fried Halibut
Potato Fricassee, Toasted Almonds, Lemon Butter
£28.50

Shellfish Linguine
Lobster Cream, Tiger Prawns, Mussels, Baby Scallops
£29.50

Nut Roast
Creamed Potato, Tenderstem Broccoli, Pistachio Pesto
£18.50

Rack of Lamb
Gnocchi, Roast Tenderstem, Onion Bahji, Curry Sauce
£29.50

Char-Grilled Loin of Venison
Parmentier Potatoes, Roasted Beetroot, Parsnip Puree, Red
Wine Jus
£34.50

Fillet of Aberdeen Angus Beef
Truffle & Parmesan Gratin Potato, Wild Mushrooms, Spinach,
Red Wine Jus
£37.00

Side Orders
Hand Cut Chips £4.00
Buttered Seasonal Vegetables £4.00
Creamed Mash Potato £3.50
Seasonal Salad £4.00

Honey Glazed Carrots £3.50

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