



Bacchus

RESTAURANT & CHAMPAGNE BAR

Locally Baked "Peter Herds" Rosemary & Sea Salt
Focaccia

Served with Balsamic Vinegar, Olive Oil & Butter

£5.00

First Course

Chicken & Sweetcorn Soup

£8.50

Twice Baked Rarebit Souffle

Romesco Sauce, Rocket

£9.50

Oxtail Ravioli

Oxtail & Truffle Cream

£9.50

Duck Liver Parfait

Carrot & Ginger Chutney, Toasted Brioche, Griottine Cherries

£12.00

Smoked Salmon

Red Onion & Capers, Herb Oil

£13.50

Surf & Turf

Seared Scallops, Slow Cooked Pork Belly, Bacon Jam,
Cauliflower Puree

£14.50

Main Course

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

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

Spring Vegetable Galette
Fennel & Apple Coleslaw, Balsamic Dressing
£18.50

Brook House Farm Pistachio Crusted Rack of Lamb
Lamb Croquette, Crushed Peas, Red Chimichurri
£29.50

Pan Fried Breast of Gressingham Duck
Duck Fat Fondant Potatoes, Baby Carrots, Spiced Orange Glaze
£29.50

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

Please Let a Member of Staff Know if you Have any
Allergies