



# Bacchus

RESTAURANT & CHAMPAGNE BAR

## *First Course*

*French Onion Soup, Gruyere Croute*  
£7.50

*Twice Baked Welsh Rarebit Souffle*  
*Ale Pickled Onions, Wholegrain Mustard & Honey Sauce*  
£8.00

*Crispy Braised Ox Cheek*  
*Parmesan, Truffle Oil, Spiced Rice Noodles*  
£8.00

*Wild Boar Terrine*  
*Sweet Poached Blackberries, Flaked Almonds*  
£8.00

*Pan Seared Scallops*  
*Parsnip Puree, Apple Crisps, Raisin Tapenade*  
£12.50

*Tuna Carpaccio*  
*Salmon Roe, Niçoise Salad*  
£11.00

## ***Main Course***

### *Grilled Fillet of Halibut*

*Parsley Mash, Apple & Celeriac Puree, Roast Parsnip, Sage Butter*  
£32.00

### *Shellfish Linguine*

*Poached Scallops, King Prawns, Crayfish & Mussels, Lobster Cream*  
£26.50

### *Autumn Vegetable Tart*

*Chestnut & Red Onion Chutney*  
£17.50

### *Pistachio Crusted Rack of Lamb*

*Minted Lamb Pie, Garlic Parmentier Potatoes, Rosemary Sauce*  
£28.00

### *Loin of Venison*

*Roasted Root Vegetables, Bulgar Wheat, Beetroot Reduction*  
£28.50

### *Char Grilled 8oz Fillet of Beef*

*Ratatouille, Parmesan Mash, Brandy Sauce*  
£32.50

## ***Side Orders***

*Hand Cut Chips* £4.00

*Buttered Seasonal Vegetables* £4.00

*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)***