



Bacchus

RESTAURANT & CHAMPAGNE BAR

First Course

French Onion Soup
Gruyere Cheese Croute
£8.50

Butternut Squash & Feta Arancini
Roasted Butternut Squash, Marinated Feta
£9.50

Seared Pigeon Breast
Pearl Barley, Chorizo Cream
£9.50

Bacon Wrapped Pheasant Terrine
Petit Pois A La Francaise
£12.50

Smoked Salmon & Prawn Marie Rose
Pickled Cucumber, Lemon
£12.50

Pan Seared Scallops
Chili Jam, Thai Crème Fraiche
£14.50

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

Main Course

Baked Monkfish Tail
Potato Rosti, Wild Mushrooms, Spinach, Dill Velouté
£28.50

Grilled "Whole" Tiger Prawns
Crab & Clam Linguine
£29.50

Pan Roasted Gnocchi
Asparagus, Peas & Sun Blushed Tomatoes, Dressed Rocket
£17.50

Duo of Lamb
Rack & Pressed Shoulder, Dauphinoise Potato, Ratatouille
£28.50

Char-Grilled Loin of Venison
Parmentier Potatoes, Roasted Beetroot, Parsnip Puree, Red Wine Jus
£32.50

Fillet of Aberdeen Angus Beef
New Potatoes, Grilled Asparagus, Confit Carrot, Café de Paris Butter
£35.00

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)