



**Bacchus**

RESTAURANT & CHAMPAGNE BAR

Locally Baked "Peter Herds" Rosemary & Sea Salt  
Focaccia

Served with Balsamic Vinegar, Olive Oil & Butter

£5.00

### **First Course**

French Onion Soup

Gruyere Croute

£8.50

Twice Baked Rarebit Souffle

Piccalilli, Parmesan Crisp

£10.00

Parma Ham Wrapped Breast of Pheasant

Puy Lentil Casserole

£10.50

Ham Hock, Black Pudding & Chorizo Ballotine

Celeriac Remoulade, Balsamic Reduction

£10.50

Smoked Salmon

Red Onion & Capers, Herb Oil

£13.50

Pan Seared Scallops

Potato Rosti, Carrot & Swede Puree

£14.50

## **Main Course**

Monkfish Wrapped in Parma Ham  
Mash, Roast Chanteney Carrots, Leek Puree, Dill Dressing  
£28.50

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

Nut Roast  
Sauté Potatoes, Wilted Greens, Wild Mushroom Cream  
£18.50

Roast Rack of Lamb  
Sweet Potato Puree, Beetroot, Tenderstem Broccoli, Cherry Jus  
£29.50

Peppered Venison Steak  
Fondant Potato, Basil Creamed Cabbage, Crispy Kale, Red  
Wine Jus  
£29.50

Fillet of Aberdeen Angus Beef  
Ox Cheek Croquette, Charred Asparagus, Braised Shallot, Ale  
Gravy  
£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