

# CITY CAFÉ

## STARTERS

- Cauliflower Velouté, curried dumpling £4.95
- Potted Foie Gras Parfait, caper and raisin purée, granny smith and cress salad £6.95
- John Ross Scottish Smoked Salmon, fine capers, shallots, sour dough and lemon jelly £7.50
- Pressed Terrine of Seasonal Game, beetroot salad, home-made brioche £6.95
- Seared Cornish Scallops, spring pea risotto, salad mâche £8.50
- Grilled English Asparagus, baby rocket salad, croutons, shaved pecorino £5.95
- Tuna Niçoise Two Ways, with white tuna and fresh loin, tapenade and poached egg £7.95
- Carpaccio of Beef, peperonatta, watercress and blacksticks croutons £6.50

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## MAINS

- Tender Loin and Belly of Free-range Lincolnshire Pork, chickpeas, spinach and girolles £13.95
- Baked Fillet of Hake, lemon and parsley crust, spring vegetable nage £12.50
- Poché and Grillé of Cotswold White Chicken, wild mushroom risotto, tarragon £13.95
- Best End of Cornish Lamb, cabbage faggot, carrot butter and fondant potato £15.95
- Loin of Monkfish Wrapped in Iberico Ham, slow cooked tomato stew, courgette beignets £15.50
- Pan Fried Calf's Liver, smoked streaky bacon, baby onions, mash, madeira sauce £14.50
- Line Caught Sea Trout, brixham crab tortellini, sorrel sauce £15.50
- 8oz Fillet 28 Day Aged Hereford Beef, king oyster mushrooms, hand-cut chips, béarnaise sauce £23.50
- Market Dish of the Day, the best meat or fish from today's market £m.p.v

We only use free-range chickens and eggs, which are locally sourced from farms we trust

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## SIDES

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| Deep-fried Courgettes                    | Hand-cut Chips or French Fries     |
| Cauliflower Cheese, pecorino shavings    | Creamy Mash, olive oil             |
| Chantenay Carrots                        | Spring Greens, steamed or buttered |
| Rocket and Pecorino, aged balsamic salad | New Potatoes, herb butter          |
| Mixed Salad                              | Vegetable of the Day               |

All £2.95

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## GARDEN MENU

dedicated to vegetarian dining, the garden menu has been created to offer seasonal and inspiring dishes

## STARTERS

- Spring Pea Velouté, pecorino croûte £4.95
- Lightly Baked Crottin Goats Cheese, chicory salad, walnut dressing £6.25
- Terrine of Char Grilled Aubergine, sweet red pepper and crushed potato, caper dressing £5.95

## MAINS

- Herb Gnocchi, wild mushroom and broad beans £11.50
- English Asparagus Spears, basil, tomato and cous-cous, pesto £10.50
- Watercress and Girolle Mushroom Risotto, baby rocket £9.95



If you suffer from a nut allergy or any other food allergy please alert a member of staff and they will be happy to help guide you through the menu choices. A discretionary 10% service charge will be added to your bill.