



AS YOU LIKE IT

eating house · bar · terrace

Restaurant Menu

Sharing Starters

- Grilled pitta bread with marinated olives, hummus, chilli cream cheese and a five bean dip £9.95 (v)
Warm camembert studded with fresh garlic and rosemary served with warm crusty bread £12.50 (v)
Pork plate of kettle ham, pork pie, pate, and cured meats with pickles and warm bread £12.95

Starters

- Soup of the Day £4.95 (v)
Korean fried chicken wings with hot chilli sauce and salad £6.95
Chorizo Caesar salad with bacon, a creamy dressing and garlic croutons £6.95
Tempura of king prawns with Asian soba noodle salad and homemade chilli jam £9.95
Smoked haddock kedgeree with crayfish, soft hens egg and curried mayonnaise £6.95
Feta cheese with Israeli cous cous, chemoula, honey hazelnut yoghurt and warm pitta bread £6.50 (v) (n)
Mozzarella, roast artichokes, sun blushed tomatoes and basil pesto £6.95 (v) (n)

Something special in between

£3.50

Why not cleanse your palate with our sorbet dressed with Bubbly and a choice of:

Gin and Midori

Limoncello

Kwai Feh lychee liqueur

All spectacularly prepared at your table

Main Courses

- Pan fried duck breast with beetroot puree, fondant potato and a smoked bacon and lentil salsa £16.95
Harissa spiced lamb skewers with Arabesque style feta cheese salad & fattoush dressing £16.50 (n)
Thai red chicken curry with aubergine, mint, chilli, coriander and jasmine rice £14.95
AYLI handmade beef burger, topped with cheese, crispy bacon, tempura onion rings and proper chips £11.95
Seared tuna with Japanese seven spice and hot and sticky stir fry £16.50
Italian style mixed grill of fish with acqua pazza (crazy water), tomato ciabatta and aioli £18.85
Haddock fillet strips in a Newcastle brown ale batter with mushy peas, tartare sauce and proper chips £12.95
Moroccan vegetable tagine with harissa yoghurt, pitta bread and a couscous salad £11.95 (v)
Penne pasta with a wild mushroom cream, baby spinach, sun blushed tomatoes and pecorino cheese £11.95 (v)

From the Grill

28 day dry aged Wallington Estate beef

250g Rib eye steak £20.00

250g Sirloin Steak £23.00

200g Fillet steak £25.00

All served with tomato, mushrooms, proper chips cooked in beef dripping and black pepper butter

Tempura onion rings £1.95

Peppercorn sauce £1.95

Side dishes

Bread and olives £2.50

Proper chips cooked in traditional beef dripping £2.95

Proper chips with chilli jam £3.50

Asian sesame greens £2.95

Roast garlic and rosemary potatoes £2.95

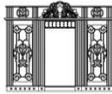
Buttered chantenay carrots £2.95

Black pudding mash £2.95

Mixed leaf salad £2.95

Feta cheese and olive salad £3.50

*Please note all bookings over 6 are subject to a discretionary 10% service charge
Customers are advised that some of our dishes contain nuts: please let us know about a nut or any other allergy.
All of our chips are prepared using beef dripping unless requested otherwise
(n) nuts (v) vegetarian*



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Sweets

- Baked Limoncello cheesecake, raspberry caramel and soft whipped cream £6.50
Vanilla panna cotta with blood orange soup and rhubarb jelly £6.95
Steamed chocolate pudding with warm chocolate fudge sauce and vanilla ice cream £5.95
Selection of ice creams and sorbets £4.50 (n)
A selection of continental and local cheeses, biscuits, grapes and chutney £7.95 (n)

Coffee

Liqueur coffee £5.50

Choice of:

Jamesons, Kahlua, Baileys, Tia Maria, Brandy, Frangelico, Amaretto

Freshly brewed coffee £2.50

Americano £2.75

Espresso (de-caffeinated available) £2.50

Macchiato £2.75

Cappuccino £2.75

Double Espresso £3.00

Café Latte £2.75

Hot chocolate £2.50

English breakfast tea (de-caffeinated) £2.50

Earl grey tea £2.50

Fruit tea £2.50

Choice of

Green tea with citrus, blackcurrant, lemon with ginger and ginseng, chamomile, peppermint

Port and Sherry

Cockburns ruby port 50ml £3.00

Taylor's port £3.50

Tio Pepe sherry £3.00

Dessert Wine

Takaji Aszu £3.75

Stony Muscat 125ml £4.50

Bottle of Stony Muscat £25.00

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