

SIDES

Triple cooked Chips - £4.95

Onion Rings - £3.95

Roast baby Veg - £4.95

Pomme Puree - £4.95

Epilogue

Chocolate Sphere - £6.50

Milk Chocolate Sphere filled with Crunchy Nougat served with a hot White Chocolate Sauce

Raspberry Soufflé - £6.50

Airy and sweet Raspberry Soufflé, Crispy Biscotti & Vanilla Ice Cream

Apple & Rhubarb Crumble - £6.50

Compressed sweet Apples & Rhubarb, crunchy Crumble Topping, Vanilla Crème Anglaise

Cheesecake - £6.50

Creamy Mascarpone, Banana & Caramel Cheesecake served with Cream or Ice Cream

Trio of Ice Cream - £4.95

Trio of Ice Cream, Vanilla, Chocolate & Strawberry

Affogato - £4.95

A scoop of Vanilla Ice Cream and a shot of home brewed Coffee

ONCE UPON A TABLE

À LA CARTE
MENU

APPETIZERS

Mini Brioche Loaf & whipped Butter - £4.95

Marinated Olives - £4.50

Baked Camembert Cheese - £4.95

PROLOGUE

Melon - £8.50

Compressed Watermelon, Marinated King Prawns & Spiced Gazpacho

Scallops - £12.50

Pan Roasted Scallops, New Season Asparagus Garlic & Champagne Foam

Cheese Tart - £7.95

Caramelised Sweet Onion Flakey Puff Pastry topped with Baked Goats Cheese & Pickled Beetroot

Terrine - £7.95

Chicken Chorizo, Charred Sweet Corn, Sweet Corn Puree, Herb Crisp Bread

Soup - £4.95

Homemade Soup of the day, Baked Brioche & Whipped Butter

Risotto - £6.95

Wild Mushroom & Truffle Oil Risotto, Fresh Peashoots

Mussels - £6.50

Plump Loch Fine Mussels, in a rich Tomato, Chilli, Smoked Paprika Cream

Tempura - £5.95

Tender Breast of Chicken, light & airy crisp Tempura Batter, Garlic Aioli

Prawns - £6.95

Succulent North Atlantic King Prawns, Chilli, Garlic, Olive Oil & Sour Dough Crouton

THE STORY

Pork Cheeks - £16.50

Succulent Confit Pork Cheeks, Rich Calvados & Onion Cream, Sweet Sultana & Apple Compote, Lyonnaise Potatoes & Tender Stem Broccoli

Chicken - £15.95

Poached Chicken Breast Fillet with Garlic Cheese wrapped in Serrano Ham, Lemon & Basil Velouté, Pomme Puree & Courgetti Ribbons

Beef Duo - £23.50

Individual Beef Wellington, slow cooked Beef Feather Blade, Fondant Potato, Roast Carrot Puree & a rich Tarragon Us

Cod - £16.95

Pan Roasted Cod, Picked Muscles in a Cream, Garlic & White Sauce Herb Baguette

Lamb - £17.95

Roasted Rump of Lamb, Feta Cheese Pastry Cigar Parisian Potatoes & Peas, Pedro Jimenez Sauce

Fish & Chips - £13.50

Fresh Haddock in a light and crisp Batter, Handcut Chips, Mushy Peas, Pickled Onions & Chunky Tar Tar

Beef Burger - £13.50

Handmade 8oz Beef Burger, a Brioche Bun topped with Bacon Jam, Onion Rings & Hand Cut Chips

Add Cheese - £1

Steak Pie - £13.50

Tender Beef Steak cooked in a Red Wine & Beef Stock, Buttery Puff Pastry, Roast Vegetables & Choose Pomme Puree or Triple Cooked Beef Dripping Chips

Cauliflower - £12.95

Marinated Sliced Cauliflower Steak, Herby Ratatouille & Hand Cut Chips