

# THE CITY RESTAURANT

FINE-CASUAL DINING

## MAIN COURSES

### MEAT

#### **Beef bourguignon**

silverside of beef, baby chestnut mushrooms, onion,  
carrots, garlic, baby potatoes, Burgundy  
15.00

#### **Aberdeen Angus beef meatballs**

tomato, onion and garlic creamy sauce  
12.00

#### **Outdoor-reared pork gammon steak**

pineapple  
13.00

#### **Yorkshire pork sausages**

onion gravy  
12.00

#### **Chicken schnitzel**

CRUSHED AND BREADED CHICKEN FILLET  
13.00

### FISH

#### **Breaded cod loin fillet**

15.00

#### **FOR YOUR CHOISE SERVED WITH**

#### **Fried baby potatoes**

SPRINKLED WITH chopped thyme

#### **Buttered mashed potatoes**

SPRINKLED WITH chopped dill

#### **Straight cut chips**

#### **Mixed lettuce leaves salad**

baby cucumber, baby tomatoes, Romiro pepper,  
echalion shallot, Greek Kalamata olives  
SPRINKLED WITH French dressing

#### **Grated cooked beetroots**

apple, echalion shallot

### BURGER

tomatoes, gherkins pickle, red onion, lettuce leaves,  
SERVED IN seeded Brioche bun  
WITH straight cut chips and homemade sauce

#### **Aberdeen Angus beef**

#### **Wild venison**

#### **Breaded chicken fillet**

12.00

ADD TO YOUR BURGER

highland's smoked cheese

pork bacon

3.00

### TAGLIATELLE PASTA

#### **Chicken breast**

baby chestnut mushrooms, onion,  
Chardonnay creamy sauce  
12.00

#### **Baby spinach**

garlic, onion, Parmesan shavings, creamy sauce  
12.00

### CHEESE & VEG

#### **Aubergine stew**

Marzano tomatoes, onion, garlic,  
oregano, leaf parsley  
12.00

#### **Green asparagus with creamy Blue Stilton sauce**

SERVED WITH potato pancakes  
12.00

## **LUNCH**MENU

Available Tuesday – Saturday 12am – 5pm

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALL PRICES ARE INCLUSIVE OF VAT.

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## STARTERS

### **Almond-crusted Normandy camembert**

SPRINKLED WITH  
cranberry sauce with ruby port  
**9.00**

### **Buffalo Mozzarella**

tomatoes, basil leaves, Nocellara olives  
**9.00**

### **Butter pan-fried jumbo king prawns**

garlic, lemon, leaf parsley, Chardonnay  
**9.00**

### **French Agen prunes wrapped in Black Forest ham**

SPRINKLED WITH sherry jus  
**7.50**

## SOUPS

SERVED WITH French bread croutons

### **Baby chestnut mushroom**

**7.50**

### **Green asparagus**

**7.50**

## SALADS

SERVED WITH French bread croutons

### **Wild Alaskan smoked salmon**

caperberries, mixed lettuce leaves, baby  
tomatoes, baby cucumber, Ramiro pepper,  
echalion shallot, lemon  
**12.00**

### **Oak-smoked duck breast**

mixed lettuce leaves, orange slices,  
baby cucumber, pistachios  
**11.00**

### **Olive salad**

Italian Nocellara and Greek Kalamata olives  
mixed lettuce leaves, lemon, baby tomatoes,  
baby cucumber, Ramiro pepper, echalion shallot  
**9.00**

## DESSERTS

### **Mixed berry Eton Mess**

blackberries, blueberries, strawberries,  
broken meringue, whipped cream  
**6.50**

### **Triple chocolate brownie**

ice-cream  
**6.50**

## A GLASS HOUSE WINE

### BARON PHILIPPE DE ROTHSCHILD

PAYS D'OC - FRANCE

### **Pinot Noir** Red

### **Cabernet Sauvignon** Red

### **Chardonnay** White

### DAGLET DE BERTICOT

VIN D'OC - FRANCE

### **Merlot** Red

### **Sauvignon Blanc** White

### DOMAINE DE LA BAUME

VIN D'OC - FRANCE

### **Pinot Noir Rosé** Rosé

### **Viognier** White

### ICASTELLI

ITALY

### **Pinot Grigio Blush** Rosé

D.O.C. - DELLE VENEZIE

### **Pinot Grigio** White

D.O.C. - DELLE VENEZIE

**5.00** (12,5cl)

## HOT BEVERAGES

### A CUP OF FRESHLY GROUND COFFEE:

TCHIBO HAMBURG - GERMANY

### **Americano**

### **Café au lait**

### **Cappuccino**

### **Double Espresso**

### **Espresso**

### **Latte Macchiato**

### **Mocha**

**3.50**

### A POT OF FRESHLY BREWED TEA:

NEWBY - LONDON

### **Earl Grey** Black Tea

### **Ginger&Lemon** Tisane

### **Hunan Green** Green Tea

### **Peppermint** Fresh Mint Leaves

### **Strawberry&Mango** Tisane

### **Upper Assam** Black Tea

**3.50**

### A CUP OF HOT CHOCOLATE:

### **Irish**

Baileys Irish cream, grated chocolate,

whipped cream

**9.50** (5cl)

### **Belgian**

Belgian cookie, grated chocolate,

whipped cream

**5.50**

## SOFT DRINKS

### HILDON SPRING WATER:

HAMPSHIRE

### **Sparkling / Still**

**3.00** (33cl)

### FEVER TREE:

LONDON

### **Ginger Ale**

### **Light Indian Tonic**

### **Indian Tonic**

### **Lemonade**

### **Sicilian Lemonade**

### **Soda Water**

**5.00** (50cl)

### **Coca-Cola / Diet-Coke**

**3.00** (33cl)

## FRESHLY SQUEEZED JUICE

### **Apple**

### **Orange**

### **Pineapple**

jug **7.00** / glass **4.00**

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