Desserts

Flambe Homemade Crêpe
filled with
Apple and Cinnamon
Cuban spiced rum sauce
9.50

Eton Mess
strawberries, broken meringue, whipped cream
9.00

Apple and Blackberry Crumble
Vanilla ice cream
9.00

Baileys Irish Cream
over
Madagascan vanilla ice–cream
Belgian chocolate cookie
8.50

Cornish ice–cream
Belgian chocolate
Madagascan vanilla
Strawberry
2.50 scoop

add to your ice–cream
pieces of fruit and whipped cream
2.50

Hot Beverages

A cup of freshly ground

Tchibo Coffee

Americano
Café au lait
Cappuccino
Decaf
Double Espresso
Espresso
Latte Macchiato
Mocha
3.50

Baileys Coffee
Irish Cream
8.50 7.5cl

French Coffee
Courvoisier V.S.
9.00 5cl

Havana Coffee
Kraken Roast Coffee Rum
8.50 5cl

Irish Coffee
Jameson Original
8.00 5cl

served with
whipped cream

A pot of freshly brewed

Teapigs Tea

Chamomile
Decaf
Earl Grey
English Breakfast
Strawberry & Juniper
Ginger & Lemon
Green
Peppermint
3.50

Fruit Tea & Rum
Havana Club 7Y
8.50 5cl

Hot Chocolate

Irish
Baileys Irish cream, grated chocolate
whipped cream
7.50

Belgian
Belgian cookie, grated chocolate
whipped cream
5.00

Mulled Wine

Bavarian Medley 5% BAVARIA GERMANY
Light wine handcrafted from fresh fruits, enriched with a mysterious blend of spices such as cinnamon and cloves, which creates a rich, spicy and bold taste.
9.00 25cl

Special Offers

Birthdays Free!
GUEST OF HONOUR EATS FREE
OFFER ONLY APPLIES WHEN THERE ARE 4+GUESTS

Theatre / Cinema 10% Off!
ON THE DAY OF THE SHOW, WE'LL KNOCK 10% OFF YOUR BILL WHEN YOU SHOW US YOUR TICKET

Save Your Money!
YOU WILL RECEIVE A VOUCHER WORTH 10% OF YOUR BILL EVERY TIME YOU SPEND OVER £50

Kids Eat Free!
THE OFFER IS LIMITED TO ONE KIDS' MEAL PER DISH ORDERED AVAILABLE FOR KIDS UNDER 10

CONJUNCTION WITH ANY OTHER OFFER. DISCOUNTS ARE ONLY VALID FOR ONE SELECTED PROMOTION.

We're a dog–friendly place!!!

a la carte menu
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
ALL PRICES ARE INCLUSIVE OF VAT.
SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR WOULD LIKE TO VIEW OUR ALLERGENS GUIDE, PLEASE INFORM YOUR WAITER.

THE CITY RESTAURANT

modern dining

a la carte menu

Snacks & Starters

served with
Sourdough Bread and Farmhouse Butter

Cold

Aquitania Soft Goat's Cheese
cooked beetroot tartare, clementine, mixed lettuce leaves, acacia honey
10.00

Cold–smoked Raw Sirloin
marinated wild mushrooms, caperberries
13.00

Cold–smoked over oak chippings
Wild Scottish Haunch of Venison
marinated wild mushrooms
13.00

Wild Alaskan Smoked Salmon
caperberries, dill, lemon
12.00

Oak–smoked Duck Breast
Bramley apple sauce
11.00

Greek Kalamata and Halkidiki olives
6.50
Add **Feta Cheese**
9.50

Soups

served with
French bread croutons

Baby Chestnut Mushroom

Green Asparagus

8.50

Hot

Pan–fried in clarified butter
Jumbo King Prawns
baby tomatoes, garlic, lemon, leaf parsley
Chardonnay jus
11.00

Tatra Highlanders Smoked Cheese
cranberry sauce
9.50

Almond–crusted Normandy Camembert
cranberry sauce
9.50

Black Forest Ham
French Agen prunes, sherry sauce
9.00

Green Asparagus
Blue Stilton sauce
9.00

Salads

Mediterranean Salad
Greek Kalamata and Halkidiki olives, caperberries
baby tomatoes, baby cucumber, mixed lettuce leaves
echalion shallot, lemon, French bread croutons
sprinkled with
French dressing or Kalamata olive oil
11.00

Add **Feta Cheese**
16.00

Add **Pan–Fried Chicken Fillet**
18.00

Add **Jumbo King Prawns**
21.00

Cheese & Veg

Green Asparagus
Blue Stilton sauce, potato pancakes
17.00

Boiled Vegetables
green asparagus, tenderstem broccoli
green and stringless beans, Brussels sprouts
cauliflower, baby carrots, baby potatoes
sprinkled with
truffle oil
15.00

Kids

EAT FREE ALL DAY – EVERY DAY*

Breaded Chicken Breast
straight cut chips, buttered baby carrots
8.50

Beef Meatballs
onion, garlic and creamy tomato sauce
Parmesan shavings, leaf parsley
Tagliatelle pasta
8.50

Homemade Crêpe
filled with
Chocolate and Hazelnut Crème
ice–cream, whipped cream
7.50

*THE OFFER IS LIMITED TO ONE KIDS' MEAL PER MAIN DISH ORDERED, AVAILABLE FOR KIDS UNDER 10

Mains

served with
Potatoes or Chips and Boiled Vegetables

British Beef

A selection of 30–day matured
Thick–Cut Steak
pan–fried in clarified butter

Fillet 210g
French cognac peppercorn sauce
33.00

Sirloin 350g
echalion shallot, rosemary
33.00

Wiener Schnitzel 225g
Flatted and breaded sirloin of beef
27.00

Beef Meatballs
San Marzano tomato sauce, cream
onion, garlic, leaf parsley
Parmesan shavings
18.00

Poultry

Gressingham Duck Breast
apple, bison–grass vodka jus
20.00

Local farm free–range chicken
Chicken Fillet
stuffed with
Black Forest Ham
18.00

Flatted and breaded
Milanese Chicken Fillet
18.00

Tagliatelle Pasta

Beef Fillet
green peppercorn, garlic, cream, cognac
29.00

Jumbo King Prawns
baby tomatoes, garlic, leaf parsley
Chardonnay
23.00

Chicken Fillet
chestnut mushrooms, onion, cream
Chardonnay
18.00

Baby Spinach
garlic, onion, Parmesan shavings
cream
17.00

Scottish Venison

Haunch Steak 250g
pork bacon, rosemary, juniper berries
29.00

From a local butcher
Venison Sausages
echalion shallot, Merlot jus
buttered mashed potatoes
19.00

Yorkshire Lamb

Barnsley Chop 300g
fresh mint sauce
28.00

Outdoor–Bred Pork

Fillet Medallions
morello cherry sauce
18.00

Milanese Bone–in Pork Loin 300g
Flatted and breaded pork loin chop
19.00

Pan–fried in clarified butter
Unsmoked
Gammon Steak 450g
pineapple
18.00

From a local butcher
Yorkshire Pork Sausages
echalion shallot, onion gravy
buttered mashed potatoes
17.00

Stews

Beef Bourguignon
baby chestnut mushrooms, onion
garlic, carrots, Burgundy
25.00

Venison
pork bacon, chestnut mushrooms
onion, carrots, garlic, Merlot
27.00

Lamb
French Agen prunes, onion
garlic, Porto
25.00

Pork and Cabbage
cured meat and sausage chunks
acacia honey, chestnut mushrooms
French Agen prunes, herbs, Merlot
18.00

served with
mashed potatoes / potato pancakes

Aubergine
San Marzano tomatoes, onion, garlic
oregano, leaf parsley, baby potatoes
17.00

Wild Fish

Bluefin Tuna Steak 250g
French cognac peppercorn sauce
lemongrass
35.00

Cod Loin Steak 250g
baby plum tomatoes, rosemary
garlic, Chardonnay jus
27.00

Sides

Vegetables

Lettuce leaves salad
baby cucumber, baby tomatoes,
echalion shallot, Greek Kalamata olives
sprinkled with
French dressing or Kalamata olive oil

Grated Cooked Beetroots
apple, echalion shallot

Buttered Boiled Vegetables
tenderstem broccoli, cauliflower,
baby carrots, Brussels sprouts,
green and stringless beans
5.00

Potatoes & Chips

Boiled / Fried Baby Potatoes
butter

Buttered Mashed Potatoes
sprinkled with
chopped dill or thyme

Straight Cut Chips

Potato Pancakes
4.50

Creamy Sauces

Baby chestnut mushroom

French Cognac peppercorn

Blue Stilton
3.50