

MAIN COURSES

GAME

WILD BOAR TENDERLOIN 250g

pork bacon, apple
29.00

VENISON GOULASH

haunch of venison, pork bacon, baby carrots,
baby chestnut mushrooms,
onion, garlic, Merlot

SERVED WITH potato pancakes
22.00

WILD VENISON SAUSAGES

echalion shallot, garlic, herbs, Merlot jus

SERVED WITH buttered mashed potatoes
16.00

WILD SCOTTISH VENISON STEAKS:

T-BONE 400g
green asparagus
33.00

HAUNCH STEAK 300g

pork bacon, rosemary, juniper berries
27.00

PORK

OUTDOOR-REARED PORK FILLET MEDALLIONS

SPRINKLED WITH morello cherry sauce
17.00

CABBAGE STEW WITH PORK

POLISH HUNTER'S STEW
cured meat and sausage chunks,
baby chestnut mushrooms, acacia honey,
French Agen prunes, herbs, Merlot
15.00

BRITISH LAMB

LAMB GOULASH

ramp of lamb, French Agen prunes,
onion, garlic, rosemary, Porto

SERVED WITH potato pancakes
23.00

BARNSLEY CHOP 300g

SERVED WITH creamy leek, mint, lemon
and acacia honey sauce
21.00

POULTRY

GUINEA FOWL SUPRÊME

SPRINKLED WITH cranberry sauce
21.00

GRESSINGHAM DUCK BREAST

apple, bison-grass vodka jus
18.00

CHURCH HILL FARM CHICKEN SUPRÊME

STUFFED WITH Black Forest ham
16.00

CHICKEN SUPRÊME TAGLIATELLE PASTA

onion, baby chestnut mushrooms,
Chardonnay, creamy sauce
16.00

CHURCH HILL FARM CHICKEN SALAD

mixed lettuce leaves, cherry tomatoes,
baby cucumber, Ramiro pepper,
echalion shallot, Greek Kalamata olives
SERVED WITH French bread croutons
18.00

CHEESE & VEG

GREEN ASPARAGUS, CREAMY BLUE STILTON SAUCE

SERVED WITH potato pancakes
15.00

SOFT WELSH GOAT'S CHEESE-FILLED CRÊPES

acacia honey, crushed almonds and
baby spinach leaves
SPRINKLED WITH béchamel sauce
15.00

BABY SPINACH TAGLIATELLE PASTA

garlic, onion, Parmesan shavings,
creamy sauce
15.00

AUBERGINE STEW

Marzano tomatoes, onion, garlic,
oregano, leaf parsley
15.00

SIDES

SIDE SALADS:

MIXED LETTUCE LEAVES SALAD

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

BUTTERED BOILED MIXED VEGETABLE

tenderstem broccoli, cauliflower, baby carrots,
Brussels sprouts, green beans

GRATED COOKED BEETROOTS

apple, echalion shallot
2.50

CREAMY SAUCES:

BABY CHESTNUT MUSHROOM

GREEK BRANDY PEPPERCORN

BLUE STILTON

2.50

POTATOES:

BOILED BABY NEW POTATOES

SPRINKLED WITH chopped dill

FRIED BABY NEW POTATOES

SPRINKLED WITH chopped thyme

BUTTERED MASHED POTATOES

SPRINKLED WITH chopped dill

STRAIGHT CUT CHIPS

POTATO PANCAKES

2.50

BRITISH BEEF

WIENER SCHNITZEL

CRUSHED AND BREADED SIRLOIN STEAK
25.00

BEEF GOULASH

silverside of beef, onion, garlic,
baby chestnut mushrooms,
Parmesan shavings

SERVED WITH potato pancakes
21.00

FILLET TAGLIATELLE PASTA

green peppercorn, garlic,
creamy brandy sauce
24.00

A SELECTION OF 30 DAY MATURED THICK CUT STEAKS:

FILLET 250gr
32.00

SIRLOIN 400gr

echalion shallot, rosemary
28.00

FISH

WILD NORWEGIAN COD LOIN

baby plum tomatoes, rosemary, garlic,
Chardonnay jus
21.00

WILD ALASKAN SOCKEYE SALMON

herbs, lemongrass jus
23.00

SOCKEYE SALMON SALAD

mixed lettuce leaves, cherry tomatoes,
baby cucumber, baby sweet pepper,
echalion shallot, caperberries

SERVED WITH French bread croutons
25.00

A LA CARTE MENU

THE CITY RESTAURANT

FINE-CASUAL DINING

STARTERS

SERVED WITH crafted sourdough bread and farmhouse butter

COLD

SOFT WELSH GOAT'S CHEESE

clementine, cooked beetroot slices, crushed peanuts,
mixed lettuce leaves
9.00

OLIVE SALAD

Italian Nocellara and Greek Kalamata olives
mixed lettuce leaves, San Marzano tomatoes,
baby cucumber, Ramiro pepper, lemon,
echalion shallot, garlic olive oil
SERVED WITH French bread croutons
9.00

A SELECTION OF CARPACCIOS:

WILD SCOTTISH HAUNCH OF VENISON

COLD-SMOKED OVER OAK CHIPPINGS
marinated wild mushrooms
12.00

WILD ALASKAN SMOKED SALMON

caperberries, dill, lemon, truffle olive oil
12.00

OAK-SMOKED DUCK BREAST

SERVED WITH Bramley apple sauce
11.00

BRESAOLA DELLA VALTELLINA

AIR - DRIED CURED TOPSIDE BEEF
Parmesan shavings, caperberries, lemon, truffle olive oil
10.00

HOT

HIGHLAND'S SMOKED CHEESE

MADE IN THE HIGHLAND REGION OF POLAND
ACCOMPANIED BY cranberry sauce with ruby port
9.50

ALMOND-CRUSTED NORMANDY CAMEMBERT

SPRINKLED WITH cranberry sauce with ruby port
9.00

FRENCH AGEN PRUNES WRAPPED IN

BLACK FOREST HAM

SPRINKLED WITH sherry jus
7.50

GREEN ASPARAGUS

SPRINKLED WITH creamy Baby chestnut mushroom sauce
7.50

SOUPS

SERVED WITH French bread croutons

BABY CHESTNUT MUSHROOM

7.50

GREEN ASPARAGUS

7.50

DESSERTS

FLAMBE CRÊPE FILLED WITH APPLE AND CINNAMON

SPRINKLED WITH aged gold rum sauce
9.50

MIXED BERRY ETON MESS

blackberries, blueberries, strawberries,
broken meringue, whipped cream
9.00

BAILEYS IRISH CREAM

OVER Madagascar vanilla ice-cream and a Belgian chocolate cookie
8.00

ICE-CREAM

AVAILABLE FLAVOURS

Apple

Raspberry

Strawberry

Belgian chocolate

Madagascar vanilla

scoop 2.50

ADD TO YOUR ICE-CREAM pieces of fruit and whipped cream

2.50

HOME-MADE CAKE OF THE DAY

7.50

HOT BEVERAGES

A CUP OF FRESHLY GROUND COFFEE

TCHIBO HAMBURG / GERMANY

Americano

Café au lait

Cappuccino

Double Espresso

Espresso

Latte Macchiato

Mocha

3.50

Coffee with Baileys Irish Cream

7.50 (5cl)

Irish Coffee with Jameson Black Barrel

French Coffee with Rémy Martin V.S.O.P.

9.50 (5cl)

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

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

Strawberry & Mango with Havana Club 7Y

9.50 (5cl)

THE CITY KIDS

EAT FREE ALL DAY - EVERY DAY*

BREADED CHICKEN FILLET

straight cut chips, buttered baby carrots
8.50

CRÊPE FILLED WITH CHOCOLATE AND HAZELNUT CRÈME

SERVED WITH ice-cream and whipped cream
7.50

*CHOOSE ANY MAIN FROM OUR MENU, AND YOUR CHILD CAN ENJOY FREE MEAL!
OFFER IS LIMITED TO ONE KIDS MEAL PER MAIN DISH ORDERED, AVAILABLE FOR KIDS UNDER 8.
CAN NOT BE USED IN CONNECTION WITH ANY OTHER PROMOTION.

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.