

summer menu 2010

starters

✓ Home made soup of the day served with croutons	£ 5.35
Smoked haddock mosaic served warm with baby spinach leaves, coarse grain mustard vinaigrette	6.75
Breton style fish soup served with croutons, rouille and gruyère cheese	6.95
Scallops and tiger prawns nage cooked with chardonnay, vegetable stock, butter and fines herbs	9.90
Squid, chorizo and red pepper sautéed with fresh chilli, parsley and garlic, deglazed with dry sherry	8.90
Beef carpaccio marinated with olive oil and lemon juice, parmesan shavings and rocket	8.90
✓ Twice-baked Beaufort cheese soufflé lined with roasted ground almond, cooked in fondue sauce	7.95
Scottish salmon poached and smoked served in a shell with avocado, asparagus, yoghurt and dill dressing	8.50
Crab cake Thai style cucumber, grated apple and soya sauce	8.50
✓ Passford Saint Winifred goat's cheese marinated with thyme and glazed. French beans, curly endive and roasted peanut salad, tomato and basil sorbet	7.20

shellfish

Whole local lobster served either cold with mixed leaves, thermidor or cooked in garlic butter, all served with new potatoes	35.00
Assiette 'fruits de mer' a starter size selection of our shellfish served with lemon and mayonnaise	15.95
Plateau 'fruits de mer' French style platter with crab, oysters, prawns and shellfish served with lemon and mayonnaise with half lobster	32.95 43.00
Langoustines and crevêtes with lemon and home made mayonnaise	16.00
Gigas rock oysters with lemon and shallot vinegar	½ doz 9.50 1 doz 19.00
Lymington dressed crab served with salad leaves, mayonnaise and new potatoes	15.95

Pebble Beach shellfish

We take great pride in selecting our shellfish to ensure that they are of the highest quality. The langoustines are direct from Scotland and the oysters are from the Irish Sea, other shellfish originate from the waters off the West Country.

main courses

vegetarian

✓ Portobello mushrooms filled with sun-blushed tomato, spring onion and crème fraîche, glazed with herb crust served with ratatouille and courgette puree	12.95
✓ Carrot, emmental and chervil gateau served on a bed of pea risotto	12.95
✓ Vegetables stir fry medley of summer vegetables, fines herbs and rice noodles finished with sweet pepper dressing and parmesan flakes	12.95

fish

Skate wing pan fried with baby capers and lemon, served with mashed potato, mange tout, crispy onion rings and black butter	£ 16.90
Gambas jumbo prawns cooked 'a la plancha', served with stir fried vegetables, coriander, mango and chilli salsa	18.90
Seabass 'papillote' baked in a bag and served on a bed of boulangere potato and mixed green vegetables with a white wine sauce	19.90
Halibut and scallops roasted, served with mixed vegetables and new potatoes, tomato and basil dressing	18.90

meat

Pork saltimbocca thin slices of pork loin and Parma ham pan fried, sautéed potatoes, courgettes and broad beans 'ragout', sage and tomato jus	15.90
Beef 'bourguignon' style braised in red wine with onion, mushrooms and bacon lardons served with mashed potato and French beans	15.50
Guinea fowl steamed supreme, the thigh filled with mushroom and foie gras puree, served with mixed vegetables and pilaff rice, dry sherry jus	17.90

from the char-grill

Calf's liver and bacon with mashed potato and onion gravy	16.90
Baby chicken marinated with thyme and garlic, served with devil sauce and watercress salad	15.00
Barnsley chops served with sautéed mushroom, grilled tomato, gravy and red currant jelly	15.90
Lamb 'brochette' spiked with summer vegetables, mixed leaves, mint dressing	15.00
Prime fillet steak 8oz sautéed mushrooms and mixed leaves	24.90
Rib eye steak 8oz sautéed mushrooms and mixed leaves	16.90
American rib steak 12oz sautéed mushrooms and mixed leaves	20.00

all meats from the char-grill are cooked to your liking and served with chips, except the calf's liver

SAUCES

Green peppercorn	3.00 each
Béarnaise	
Port and stilton	

side dishes

French fries	3.00 each
New potatoes with cracked black pepper	
Mashed potato	
Sautéed mushrooms	
Mixed vegetables	
Spinach	
Sautéed courgettes with parsley and garlic	

side salads

Tomato and red onion salad, balsamic dressing	3.00 each
Mixed leaves with avocado and tomato, dressed with olive oil	
French beans, spring onion, sherry vinegar and olive oil	

Traditional roast dinners are available at Sunday lunch time in addition to the Summer menu.

✓ Vegetarian dish.
If you have any special dietary needs please inform a member of staff when ordering, we will do our best to accommodate you.

Some dishes may contain traces of nuts, please contact a member of staff if unsure.
We do our best to ensure our filleted fish are bone free however some may remain, please be vigilant.
All of our prices are inclusive of VAT.

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summer menu 2010

lighter options menu

	£
Tiger prawns tempura coated in a light batter, served with sweet chilli sauce	½ doz 8.95 1 doz 17.90
Seafood pancake filled with a medley of fish and shellfish bound in a cream sauce, glazed with gruyère cheese and served with a mixed salad	10.95
Pebble Beach fish and chips Cornish cod fillet in beer batter with chips and mushy peas	12.90
Lemon sole goujons served with tartare sauce, new potatoes and mixed leaves	12.50
Tiger prawns in breadcrumbs served with tartare sauce, new potatoes and mixed leaves	12.50
Butcher's salad succulent slices of roast beef, cooked medium with English watercress, confit red pepper and new potatoes, dressed with horseradish cream	12.90
Omelettes Arnold benett with fines herbs	9.50 8.95
Scrambled egg and smoked salmon served on a cheese muffin	9.50
Scottish mussels choose between a garlic, cream and white wine sauce or Thai style both served with chips	12.95
Cod Niçoise with new potatoes, French beans, tomato, olives and hard boiled eggs dressed with anchovy and basil mayonnaise	11.90
Pebble Beach gourmande salad fresh salad leaves with tomato, avocado, smoked salmon and crab with a creamy dill dressing without the crab and salmon	10.95 6.90
Brick florentine crispy brick pastry filled with spinach, egg and ham without ham	10.95 9.50

*Lighter options menu not available Saturday nights

morning pastries

danish (apricot, custard, cinnamon)	2.50
croissant	1.95

tea selection

breakfast tea	all 2.00
earl grey	
darjeeling	
mint tea	
selection of fruit tea	

coffee selection

americano	2.00
decaffeinated	2.00
cappuccino	2.25
latté	2.25
espresso	2.00
iced coffee	2.25
hot chocolate	2.85
liqueur coffee	5.95

sandwiches*

tuna with spring onion mayonnaise	7.50
Wiltshire ham and whole grain mustard	5.20
crab and spring onion mayonnaise	6.90
smoked Scottish salmon	6.90
chicken breast bound in a curry mayonnaise	5.50

served on a choice of locally made tomato and red pepper bread or cibatta

*sandwiches are only served in the bar and on the deck and are not available on Sundays

dessert menu

	£
Raspberry crème caramel with caramelised nectarines and pistachio <i>pb dessert wine recommendation: Perfect with the Vin Santo del Chianti Serelle</i>	6.60
Strawberries 'pain perdu' brioche baked with almond cream, hot strawberries, served with mint ice cream <i>pb dessert wine recommendation: Just superb with the Vin Santo del Chianti Serelle.</i>	6.60
Chocolate, banana and rum crème brûlée <i>pb dessert wine recommendation: Enjoy with a smooth glass of Domaine Pietri-Geraud, Vin Doux Naturel</i>	6.60
Iced nougat crunchy nut and chocolate praline, red currant sauce <i>pb dessert wine recommendation: Perfect with the Domaine Pietri-Geraud, Vin Doux Naturel</i>	6.60
Summer pudding served with clotted cream <i>pb dessert wine recommendation: Enjoy with a glass of Muscat de Beaumes de Venise</i>	6.60
Fresh and poached fruits served as a salad with wafer thin puff pastry biscuit <i>pb dessert wine recommendation: Just delicious when enjoyed with a glass of Chateau du Seuil, Cérons</i>	6.60
Home-made ice cream (4 flavours) <i>pb dessert wine recommendation: particularly good with the grapey 'Muscat Beaume de Venise' or the delicious 'Chateau du Seuil, Cérons'</i>	6.60
Home-made sorbets (4 flavours) <i>pb dessert wine recommendation: particularly good with the grapey 'Muscat Beaume de Venise' or the delicious 'Chateau du Seuil, Cérons'</i>	6.60
Assiette gourmande (for two people) a selection of mouth watering desserts selected by the chef <i>pb dessert wine recommendation: works superbly with the 'Bowens Folly Late Harvest Riesling'</i>	17.50
Selection of French and English cheeses with biscuits <i>pb dessert wine recommendation: choose from our selection of Dessert wines and Ports</i>	8.90

dessert champagne

	Vintage	ABV%	Bottle £	50 cl Bottle £	37.5 cl Bottle £	125ml £
Duval-leroy lady rosé, the high dosage of this blend makes it an ideal accompaniment for dessert, a subtle rounded pallet with a red fruit aroma	n/v	12			33.00	

dessert wines

Muscat de Beaumes de Venise Cave des Vignerons (France) no doubting this delicious grapeyness is a true dessert delight.	n/v	15.5	25.10		5.75
Château du Seuil, Cérons (France) freshly-picked waxy lemons coated in dark honey sweetness.	2005/06	13		27.40	6.90
Bowen's Folly Noble Late Harvest Riesling (Robertson, South Africa) racy and vibrant, yet luscious and alluring. A crisp hint of spice.	2007	9.5		19.80	6.80
Vin Santo del Chianti Serelle, Ruffino (Italy) an intense wine full of caramel, raisin and spiced aromas. Complements the almond biscottis beautifully.	2005	15		21.60	7.30
Banyuls, Cuvee Joseph Geraud, Domaine Pietri-Geraud, Collioure, Vin Doux Naturel The perfect answer for chocolate desserts. Dark brooding fruit, very rich and intense, abundant and powerful, brimming with forward black fruits and sweet mixed spice.	2000	16.5	34.60		5.80
Port					50ml
Quinto de la Rosa LBV		20			4.00
Quinta de La Rosa Tawny LBV		20			3.80
Warre's Vintage (Vintage may vary, please ask)		20	85.00		9.20

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Summer party menu 2010

Starters

- ✓ **Home made soup of the day**
served with croutons

Smoked haddock mosaic
served warm with baby spinach
leaves, coarse mustard grain
vinaigrette

Scallops and tiger prawns nage
cooked with chardonnay, vegetable
stock, butter and fines herbs

- ✓ **Twice- baked Beaufort cheese
soufflé**
lined with roasted ground almond,
cooked in fondue sauce

**Scottish salmon poached and
smoked**
served in a shell with avocado,
asparagus, yoghurt and dill dressing

Main Course

- ✓ **Portobello mushrooms**
filled with sun-blushed tomato, spring
onion and crème fraîche, glazed with
herb crust served with ratatouille and
courgette puree

Skate wing
pan fried with baby capers and lemon,
served with mashed potato, mange
tout, crispy onion rings and black butter

Seabass 'papillote'
baked in a bag and served on a bed
of boulangere potato and mixed
green vegetables with a white wine
sauce

Beef 'bourguignon' style
braised in red wine with onion,
mushrooms and bacon lardons served
with mashed potato and French beans

Baby chicken
marinated with thyme and garlic,
served with devil sauce and watercress
salad

Rib eye steak 8oz
sautéed mushrooms and mixed leaves

Desserts

Strawberries 'pain perdu'
brioche baked with almond cream,
hot strawberries, served with mint ice
cream

**Chocolate, banana and rum
crème brûlée**

Iced nougat
crunchy nut and chocolate praline,
red currant sauce

Home-made ice cream (4 flavours)

Home-made sorbets (4 flavours)

**Selection of French and
English cheeses**
with biscuits

*An optional 10% gratuity will be added to all
parties of ten or more. Parties of 10 or more will
require a pre order or set menu (please discuss
with a Manager)*

2 courses £23.90
3 courses £29.90

✓ vegetarian dish

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