

TRADITIONAL DISHES

Monday 13 July 2009

STARTERS

Squash & saffron soup with garlic foam   £2.50

Traditional smoked salmon
with brown bread & butter £5.60



MAIN COURSES

Roast breast of English turkey
with bread sauce £10.40



Fish & chips with tartare sauce £10.40

STARTERS

Focaccia croute with watercress mayonnaise  £2.50


Terrine of goats cheese with apple & quince jelly   £2.50

Beetroot, pinenut & baby leek salad    £2.50

Smoked chicken & mango salad   £3.80

Pea & broad bean ravioli with pea shoots  £3.80

Salad of white & brown crabmeat, tomato jelly, tempura
fennel & shellfish vinaigrette £5.60


Marinated crispy squid with sweet chilli sauce  £3.80

MAIN COURSES


FISH


Seared Scottish salmon Caesar salad with a ciabatta croute &
anchovy butter £10.40


Sea bream with open lasagne of tapanata, white bean purée
& basil dressing £10.40

Cod & mussel fish pie with a parmesan crust & seasonal
vegetables  £10.40

MEAT & POULTRY

Char-grilled rump steak with hand cut chips
& béarnaise sauce  £12.95

Confit of British pork belly with seared scallop & sage jus  £10.40

Loin of rabbit with mustard potatoes & sage jus  £10.40

VEGETARIAN

Wild mushroom parcel with seasonal leaves
& hollandaise sauce  £10.40

Grilled polenta with slow roasted shallots, lentils
& red onion salad  £10.40

PUDDINGS & CHEESE

Pineapple carpaccio with roasted coconut sorbet
& kaffir lime jelly ♥ 🍷 £2.50

Mandarin chocolate mousse with vanilla & honey v £2.50
contains nuts

Egg custard tart with ginger nut ice cream v £2.50

Traditional pudding of the day £2.50

Fresh fruit salad v ♥ 🍷 £2.50

Selection of home-made ice creams & sorbets v £2.50

Choose from a selection of British cheeses £3.85

Why not try with a glass of House of Commons

Vintage Character port £2.60

COFFEE & INFUSIONS

Filter coffee £0.85

Coffee & petits fours £1.75

Teas & infusions, from £0.85

English breakfast, earl grey, Darjeeling, camomile, green,
peppermint or fresh mint

subject to availability

SDR wk 34 13 Jul 09

STRANGERS' DINING ROOM

Monday 13 July 2009

WINE RECOMMENDATION

Croz Hermitage,
Domaine Barret, France 2006

Concentrated red and black fruit on the nose.
Juicy red fruits on the palate, medium weight,
great acidity to balance and a lingering finish.
Can be drunk on its own or with red meats
and chicken. Good with char-grilled meats.

£2.70 125ml glass / £3.90 175ml glass
£16.00 bottle

DIETARY INFORMATION

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here. We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

suitable for coeliacs 🍷

healthier choice ♥

suitable for vegetarians v

suitable for vegans 🌱

We are Coeliac aware and are happy to tailor our menus accordingly. Our staff will supply further details of dish ingredients should you require them.