

Lower Rockwell Menu

appetisers

wild mushroom soup with truffle sabayon (v)	6.50
sun dried tomato and gorgonzola salad	7.00
parma ham with artichoke and rocket salad	7.00
smoked salmon roulette with pumpernickel bread and raspberry tea syrup	8.00
seared scallops with citrus risotto	8.00
seaweed dusted seared tuna with an apple and fennel salad	8.00

main courses

braised pork belly with pumpkin mash and calvados jus	16.00
neck fillet of lamb with herb cous cous and a sweet pepper couli	16.00
roasted supreme of cod with minted courgette and pomme puree	17.00
pan fried salmon with seasonal vegetables and salsa verde	14.00
veal schnitzel with lemon and capers	16.00
open lasagne with goat's cheese, aubergine and tomatoes (v)	14.00

grills

fillet of wild sea bass with lemon and watercress	19.00
corn fed chicken breast with grilled tomato and mushroom	14.00
8oz* rib eye steak with grilled tomato and mushroom	19.00

sides

french fries	4.00
creamed mash potato	4.00
green salad	4.00
tomato and rocket salad	4.00
minted courgettes	4.00
french beans	4.00

desserts

burnt orange and passion fruit crème brulee	7.00
chocolate and praline fondant with vanilla ice cream	7.00
poached pear with salted caramel ice cream	7.00
twice baked white peach soufflé	8.00
selection of cheese with apple and grape chutney	10.00

white and rosé wine

kleine zalze barrel fermented chenin blanc, stellenbosch, south africa	6.00	23.50
nobilo sauvignon blanc, marlborough, new zealand	7.00	26.50
wynns coonawarra estate, chardonnay, australia	7.00	26.50
leasingham estate bin 7, riesling, clare valley, australia		27.50
chablis gloire de chablis, j.moreau et fils, france	8.00	32.00
bonterra organic viognier, north coast, california, united states		34.50
sancerre chateau de sancerre, france		39.50
chablis 1er cru, vosgros, gilbert picq et fils, france		47.00
bardolino chiaretto, bollo, italy	7.00	26.50

red wine

finca flinchman reserve malbec, mendoza, argentina	6.00	23.50
nobilo merlot, east coast, new zealand	7.00	26.00
mondavi twin oaks, cabernet sauvignon, napa valley, california, united states	7.50	27.50
zevenwacht pinotage, stellenbosch, south africa		28.50
chianti classico reserve, il voltaio, italy	8.50	39.50
yarra burn pinot noir, yarra valley, australia		41.00
mas la plana cabernet sauvignon, torres, spain		48.00
cote rotie les jumelles, paul jaboulet aine, france		65.00

champagne

piper-heidsieck brut nv	10.50	49.00
piper-heidsieck rose, sauvage brut nv	1.50	56.00
duval Leroy cuvee paris brut nv		68.00
veuve clicquot vintage reserve 98/99		115.00
krug brut 90/95		225.00