

Caprice Restaurant

A la Carte Menu

STARTERS

Seared Scallops, Wasabi Sorbet, Apple *

£9.25

Salmon 'Mi Cuit' Cauliflower, Raisin, Shallot Dressing *

£8.25

Ham Hock Pressing, Piccalilli, Pork Scratching

£8.50

Rabbit, Pistachio and Apricot Roulade, Pickled Vegetables

£8.75

Jerusalem Artichoke Velouté, Artichoke Crisp (* v)

£7.25

Barkham Blue Cheesecake, Candied Walnuts, Vinegar Jelly (v)

£7.50

Cod Brandade, Crispy Pancetta, Gazpacho *

£8.50

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.
Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.



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MAINS

Truffle infused Corn Fed Chicken, Fondant Potato, Parsnip, Baby Turnip
£23.50

Stone Bass, Tempura Oyster, Potato Anna, Fennel
£24.50

Mackerel Fillets, Spiced Banana Chutney, Sweet Potato and Spinach Lyonnaise *
£22.95

Venison Saddle, Potato and Salsify Rösti, Carrots, Chocolate Jus
£25.50

Fillet of Beef, Dauphine Potato, Oxtail Presse, Parsley Puree
£25.95

Charred Pork Belly, Toffee Apple, Mustard Mash Potato
£22.50

Potato Gnocchi, Confit Tomato, Pickled Wild Mushrooms (v)
£17.50

Bubble and Squeak Risotto, Crispy Hen's Egg (v)
£17.50

Sides Each at £3.50

French Fries
Mashed Potatoes
Rocket & Parmesan Salad
Wilted Spinach
Garlic Mushrooms
Sweet Potato Fries

Mixed Leaf Salad
Garlic Ciabatta
Steamed New Potatoes
Spring Green Vegetables
Tomato and Basil Salad
Caesar Salad

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HOME MADE DESSERTS

Chocolate and Hazelnut Fondant, Banana Ice Cream *

(please allow 15 minutes)

£7.75

Ginger Biscuit and Lemon Curd Cheesecake, Lime Syrup, Mandarin

£7.50

Passion Fruit and Chocolate Layer Cake, Milk Chocolate Mousse

£7.50

Red Wine Poached Pear, Vanilla Ice Cream*

£7.50

Glazed Pistachio Cake, Raspberry Sorbet

£7.50

Vanilla Pannacotta, Strawberry Sauce, 'Pain Perdu', Granola Crumble

£7.50

Selection of Three Homemade Ice Creams *

£7.50

Selection of Three British Artisan Cheeses

from £7.75

Please select your choice from our full Cheese menu

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For the perfect accompaniment for your dessert, we recommend

Sauternes Les Garonnelles Lucien Lurton et Fils France 2006/7

An alluring seduction of heavenly honeyed lemons and limes, with a ripe luscious richness.

£35.00 per bottle or £4.25 per 70ml glass

