

AZURA Bar and Restaurant

Starters

Haricot bean and vegetable (v) Basil oil, roast garlic croutons	£6.00
Pan fried Scottish scallops cauliflower and vanilla puree, orange reduction	£12.00
Pan seared duck liver served on caramelised onion tart, red wine sauce	£7.00
Fresh and smoked salmon and leek pie, with hollandaise sauce	£7.50
Roast field mushroom filled with roasted vegetables, hazelnut crumble crust (v)	£6.75
Ham hock and prune terrine with grolles and coarse mustard dressing	£7.00
Poached pear in mulled wine, stilton set cream. walnut oil dressing	£7.50

Mains

Braised rump of salt marsh lamb, roasted root vegetables, fresh mint jelly	£16.50
Breast of chicken filled with garlic butter wrapped with Cumbrian ham, black oil dressing	£12.50
Roast fillet of hake, red wine sauce, glazed button onions and mashed potatoes	£14.00
Pan seared Welsh sea bass, sautéed salsify, fennel and herb broth	£16.00
Haunch of venison celeriac mash and juniper berry sauce	£17.50
Potato and basil Dumplings, mozzarella and roasted butternut squash (v)	£11.00
Wild mushroom risotto and poached egg and glazed parmesan (v)	£11.00

From the Grill

Dillon's farm 28 day matured fillet of beef red pepper puree, smoked tomato hollandaise	£25.00
Dillon's farm 28 day matured Rib eye steak grilled vine cherry tomatoes, triple cooked chips	£16.00
Lamb steak, sautéed new potatoes with onion, roast tomato and mint sauce	£13.75
10oz rib of rare breed Yorkshire pork Savoy cabbage, mashed potatoes, grain mustard sauce	£12.75
Scottish organic salmon with wild rocket, tomato fondue, lemon vinaigrette	£14.00

Matching Food & Wine Menu

Pan fried Scottish scallops
cauliflower and vanilla puree, orange reduction
served with a glass of Berri Estates un-oaked
chardonnay S.E. Australia 2006

Haunch of venison
celeriac mash, braised red cabbage,
juniper berry sauce
served with a glass of Errazuriz Cabernet Sauvignon
from Chile 2006

Rice pudding with poached plum,
Enjoy it with a glass of glass of Château
La Gironie, Monbazillac 2005

2 courses – £35.00

3 courses – £45.00

Including tea or coffee

Side Orders

Rocket and Caerphilly salad	£3.50
Roast root vegetable with coriander	£3.50
Potato chips	£3.50
Rich creamy mash	£3.50

Puddings

Baked thin apple tart and toffee sauce (Please allow 20 minutes)	£6.50
White chocolate truffle	£6.00
Warm pancake with orange sauce and vanilla ice cream	£6.00
Rice pudding with poached plum	£6.00
Brown bread ice cream	£5.50
British cheese selection	£7.00
Kidderton Ash Blackstick Blue Cooleeney Mull of Kintyre cheddar Served with grapes, celery & Carr's water biscuits	
Tea and coffee selection	£3.50