

Azura Bar and Restaurant

Starters

White bean soup with rosemary oil (V)	£5.50
Pan fried Scottish diver scallops on sautéed spinach with garlic and herb butter	£12.00
Caramelised onion tart with smoked trout and and horseradish cream	£7.00
Pearl barley risotto with Irish Regato cheese (V)	£7.00
Cumbrian cured ham with leek coleslaw and pickled beetroot	£7.50
Prawn and avocado cocktail with chilli prawn cracker	£8.00

Mains

Slow (6 hour) braised shank of Kent salt marsh lamb with creamed potatoes, roasted parsnips and carrots	£15.00
Classic fish pie with organic salmon, cod and smoked haddock, a white wine sauce, topped with creamy mashed potato	£13.50
Pan fried Grimsby cod with cockles in a light beer broth, and served with new potatoes and spinach	£15.00
Pan seared calve liver with baby onion red wine sauce, mashed potatoes and crispy bacon	£13.00
Aylesbury duck breast glazed with honey, ginger and coriander roast butternut squash and scallion crushed potatoes	£14.00
Tomato basil and goat cheese tart, rocket salad and new potatoes (V)	£12.00
Rib eye steak (aged for 28 days) from Dillon's farm in Ireland, served with grilled vine tomatoes, mashed potatoes, béarnaise sauce	£16.50
10oz rib of rare breed Yorkshire pork with Savoy cabbage, mashed potatoes and grain mustard sauce	£13.00
Wild mushrooms in a pastry case with baby onion, tarragon sauce, and a rocket and walnut salad (V)	£12.00
Corn fed chicken breast cooked in morel and tarragon sauce, with braised leeks and mash	£13.00

All prices are inclusive of 17.5% tax.
An optional service charge of 12.5% will be added to your bill.

Wine and food matching menu

Pan fried Scottish scallops on sautéed spinach with garlic and herbs butter
Served with a glass of
Berri Estate Chardonnay, Australia 2006

Aylesbury duck breast glazed with honey, ginger and coriander, roast butternut squash and scallion crushed potatoes.
Enjoy it with a glass of
Berri Estate Shiraz, Australia 2006

Soft poached pear, lightly salted ice cream crispy biscuit.
Savour it with a glass of
Chateau La Gironie, Monbazillac 2005

**Two courses at £29.50
or all three at £39.50**
Including tea or coffee

Side orders

Fine beans and shallots	£3.50
Wilted spinach with butter and nutmeg	£3.50
White curly endive and lamb's lettuce	£3.50
Honey roasted root vegetables	£3.50
Homemade potato chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Puddings

Baked thin apple tart and toffee sauce	£6.00
Plum and almond tart with ginger and honey ice cream	£6.00
Soft centred chocolate sponge with cherries in liqueur	£6.00
Soft poached pear, lightly salted ice cream crispy biscuit	£6.00
Brown bread ice cream	£6.00
British Cheese Selection Montgomery farmhouse cheddar, Celtic promise, Capricorn goat's brie, Lancashire Black Stick served with grapes, celery and Carr's water biscuits	£7.50
Selection of teas and coffee	£3.50