



## A La Carte Menu

### To Begin

#### Soup of the Day (GF) (V)

£4.50

#### Smoked Salmon (GF)

New Potato, Cream Cheese

£4.95

#### Corn Fed Chicken Liver Parfait (N)

Granola, Red Onion Jam, Chicken Scratchings

£4.95

#### Scallop Ravioli

Queenies, Parmesan, Pea & Wild Garlic Velouté

£5.95

#### Poached Duck Egg & Chive Hollandaise Tart

Artichoke, Mushroom & Cured Ham Salad

£5.95

#### Nannykins Goats Cheese (V) (N)

Asparagus, Hazelnut, Broken Bread

£4.50

### To Follow

#### Lamb Rump

Fried Breast, Jersey Royals, Wild Garlic, Asparagus, Wild Garlic Veloute

£20.95

#### Pan Fried Brill Fillet

Brandade, Sea Vegetables, Fried Oyster, Mustard & Tarragon Sauce

£15.95

#### Garlic & Thyme Roasted Corn-fed Chicken Breast (GF)

Baked Potato Mash, Salsify, Kale, Orange, Olive, Puffed Pearl Barley

£14.95

#### Northern Gold Fillet of Beef

Garstang Blue Dauphinoise, Charred Shallots, Mushrooms, Celeriac

£25.00

#### Poached Monkfish

Confit Potato, Artichoke Chips, Baby Leek, Lemon Veloute

£21.95

#### Wild Garlic Gnocchi (V) (N)

Sautéed Wild Mushrooms, Artichoke Puree, Wild Garlic Velouté

£13.95

### Side Orders

Buttered Spring Cabbage, Bacon Lardons

Tenderstem Broccoli, Feta & Almonds (N)

Mashed Potato, Wild Garlic Butter

New Season Peas, Mint & Rosemary

£2.95 each

(V)- VEGETARIAN (N) – CONTAINS NUTS

(GF)- GLUTEN FREE. PLEASE NOTE MANY OTHER DISHES CAN BE ADAPTED TO SUIT.

All items are subject to availability. Some dishes may include nuts. If you have any special dietary requirements, please consult a member of staff.



## Dessert Menu

### Glazed Dark Chocolate & Orange Pebble (N)

Sable Biscuit Base, Grand Marnier Syrup  
£5.95

### Pain de Genes (N)

Bergamot Ganache, Beetroot & Raspberry Granita, Mascarpone Chantilly  
£5.95

### Sticky Toffee Pudding (N)

Salted Caramel Mousse, Stem Ginger Parfait  
£5.25

### Eton Mess (N)

Vanilla Bavaroise, Strawberries, Hibiscus Gel  
£5.95

### Peanut Pannacotta (GF) (N)

Redcurrant Jelly, Red Fruit Sorbet  
£5.95

### Selection of Cheese & Biscuits

(Please see overleaf for full Cheese & Port Menu)  
£7.95

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## Dessert Wines

	Per 70ml Glass	Bottle (37.5cl)
Semillion Botrytis - Wellwood Estate - Australia	£3.95	£17.95
Muscat- Beaugues de Venise- France	£4.25	

## Hot Beverages

	Regular	Large
Filter Coffee	£1.75	£2.25
Cappuccino	£2.25	£2.95
Espresso	£1.95	£2.75
Americano	£2.25	
Hot Chocolate	£2.50	
Latte	£2.50	
Mocha	£2.50	

## Liquor Coffees

Irish Coffee	£4.95
Brandy Coffee	£4.95
Italian Coffee	£4.95
Calypso Coffee	£4.95
French Coffee	£4.95
Baileys Hot Chocolate	£4.95
Regular Floater Coffee	£2.25



## The Villa Cheese & Port Selection

The Villa's Cheeseboard includes the four delicious cheeses below and is garnished with green apples, honeyed walnuts & apricots, seasonal chutney along with a selection of crackers.

### Finn

Finn is an unpasteurised, soft-white cheese produced by Charlie Westhead of Neal's Yard creamery. It is the only triple cream cheese made in England. Firm with a rich, double creamy texture, the mild cheese is fresh and lactic when young taking on a mushroomy and nutty taste as it matures. Like other French cream cheeses.

### Wigmore

Wigmore cheese is produced by Village Maid Cheese at the village of Risley in Berkshire and made by Anna and Andy Wigmore from ewe milk. They make creamy and crumbly cheese with a bloomy natural rind. It is an artisan cheese, which takes 8 weeks to fully ripen. With 48% fat, it has a mild, fruity and sweet flavour and a bit yeasty aroma depending on seasons. Wigmore goes well with Cabernet Merlot. The cheese has won many Gold Medals at the British Cheese Awards.

### Nicky Nook

Produced by Dew-Lay, third generation cheesemakers from Garstang on the outskirts of Preston; Nick and Richard Kenyon continued the fine reputation for making some of the best award winning Lancashire cheeses. This highly in demand cow's milk, blue cheese has a light orange colour and a rich creamy, slightly salty flavor.

### Godminster Organic Cheddar

This Vinatge cheese is handmade from a 70 year old recipe using traditional methods. The cheese is fully organic. The cheese has an exceptionally creamy, rich, full flavour. Initially mellow, it then progresses to a tasty, lingering aftertaste.

Why not try of one our ports with your cheese selection.....

### Noval Silval Vintage Port

Silval is a particularly open and accessible style of Vintage Port, with the accent on exuberance of fruit. Made for lovers of Vintage Port who do not want to wait too long, it can be enjoyed when young and very fruity. This is a serious Vintage Port which will also repay years of cellar ageing.

70ml	Bottle (75cl)
£7.25	£65.00

### Noval Tawny 10 year old - Portugal

From Quinta do Novalcomes this finely poised tawny port full of caramelised orange and fig fruit flavours. The ten years of aging has mellowed the wine into an elegant seamless yet rich beauty.

£5.25	£42.00
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### Taylors Late Bottled Vintage

A rich, robust and fruity port aged five to six years in wood prior to bottling. Wines labelled as late bottled vintage emulate the vintage style, but do not have sediment or crust and are ready to drink immediately.

£4.25	£33.00
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