

Caprice Restaurant

A la Carte Menu

STARTERS

Seared Scallops, Braised Pork Cheek, Cauliflower, Vanilla Jus *
£9.25

Slow Cooked Salmon, Apple, Treacle Curd, Toasted Hazelnut *
£8.50

Lemon and Ginger Marinated Tiger Prawns,
Wasabi Caviar, Spring Onion *
£7.50

Home Cured Duck Carpaccio, Parmesan, Rocket, Pickled Cucumber *
£8.50

Ham Hock Bon Bon, White Bean Puree, Quail Egg,
Potato Paille
£8.25

Thai Green Pea and Basil Soup (* v)
£7.25

Goat's Cheese Textures, Raspberry, Pomegranate (* v)
£7.50

* – 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

Duck Breast, Fondant Potato, Pak Choi, Radish, Orange Puree *
£23.50

Lemon Sole Roulade, Celeriac Two Ways, Bisque Sauce, Buttered Leek *
£22.50

Baked Cod Fillet with Garlic, Seasonal Greens, Beetroot, Saffron Potato Pearls *
£22.95

Olive Crusted Lamb Rack, Charred Cauliflower, Rosemary Infused Mash Potato
£23.50

Fillet of Beef, Anna Potato, Aubergine Puree, Baby Vegetables *
£25.95

Corn-fed Chicken Breast, Wild Mushroom, Foie Gras Truffle Sauce *
£22.50

Stuffed Aubergine, Chick Pea Casserole, Coriander, Wigmore Cheese (* v)
£17.50

Rosemary Polenta, Red Pepper, Wild Mushroom, Spinach (* v)
£16.50

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

