

**Canapés**  
**Devil's on Horseback**  
 5  
*(2 Pieces)*



THE ENGLISH HOUSE

**Canapés**  
**Quails Scotch Egg**  
 5

## HORS - D'OEUVRES

<b>Parfait of Foie Gras au raisin sec</b> <i>En gelée de Madère, Toasted Sourdough</i>	<b>30</b>	<b>Classic Prawn Cocktail à la Russe</b> <i>Brown Bread &amp; Butter, Sauce Marie Rose</i>	<b>30</b>
<b>Potted Duck with Green Peppercorns</b> <i>Toasted Sourdough</i>	<b>25</b>	<b>Asparagus with Sauce Hollandaise</b> <i>Finest Quality Soft Poached Egg</i>	<b>28</b>
<b>Mr White's Stuffed Cabbage à l'Ancienne</b> <i>Fresh Tomato Sauce</i>	<b>22</b>	<b>Classic Lobster Bisque</b> <i>Sourdough Croutons</i>	<b>22</b>
<b>Croustade of Eggs with Truffles</b> <i>Maxim's Mushroom Duxelle, Sauce Hollandaise</i>	<b>25</b>	<b>Steak Tartare à la Américaine</b> <i>Toast Melba</i>	<b>30</b>
<b>Omelette Arnold Bennett</b> <i>Finest Quality Smoked Haddock, Sauce Mornay</i>	<b>35</b>	<b>Fresh Crab Cocktail with Avocado</b> <i>Brown Bread &amp; Butter, Fresh Lemon</i>	<b>35</b>
<b>Ballotine of Duck with Fresh Truffles</b> <i>En gelée de Madère, Toasted Sourdough</i>	<b>28</b>	<b>Pressed Calf's Tongue with Mostardo di Cremona</b> <i>Fresh Salsa Verde</i>	<b>22</b>

## SPECIALITIES

<b>Honey Roast Pork Belly Marco Polo</b> <i>Singaporean Pig Skin Noodles, Apple Sauce</i>	<b>42 / 75</b>	<b>Fried Haddock &amp; Triple Cooked Chips</b> <i>Marrow Fat Peas, Sauce Tartare</i>	<b>38</b>
<b>Finest Quality Roast Chicken à la Forestière</b> <i>Fricassee of Woodland Mushrooms, Madeira Roasting Juice</i>	<b>38 / 68</b>	<b>Roast Rump of Lamb à la Dijonnaise</b> <i>Rosemary Roasting Juices</i>	<b>48</b>
<b>Saffron Risotto with 24 Month Aged Parmesan</b> <i>Extra Virgin Olive Oil</i>	<b>48</b>	<b>Crisp Roast Duck à l'Orange</b> <i>Braised Chicory, Sauce de Canard</i>	<b>48</b>
<b>Market Fish of The Day</b> <i>Speciality Fish Dishes</i>		<b>Wheelers Fish Pie</b> <i>Buttered Garden Peas</i>	<b>48</b>
<b>Braised Short Rib with Singapore Spiced Tendons</b> <i>Singapore Noodles, Spring Onions</i>	<b>40</b>	<b>Mr White's Cottage Pie with Creamed Horseradish</b> <i>Buttered Garden Peas</i>	<b>38</b>

## SIDES (ALL 8)

<b>Swede Purée</b>	<b>Buttered Charlotte Potatoes</b>	<b>Fresh Pomme Frites</b>
<b>Beef Fat Chips</b>	<b>Green Salad, Red Wine Vinaigrette</b>	<b>Braised Red Cabbage</b>
<b>Pomme Fondant</b>	<b>Creamed Spinach with Horseradish</b>	<b>Buttered Garden Peas</b>

## FRESH SALADS AND PASTAS

**English Farm House Salad with Homemade Salad Cream 18**  
*Cos Lettuce, Gruyere Cheese, Avocado, Finest Quality Eggs, Sourdough Croutons*  
*Add Berkshire Ham Hock or Roast Free-Ranged Chicken Breast 10*

<b>Linguine of Fresh Crab with Chilli</b>	<b>35</b>	<b>Pappardelle with Braised Oxtail</b>	<b>35</b>
---	-----------	--	-----------

**Canapés**  
**Devil's on Horseback**  
 5  
 (2 Pieces)



**Canapés**  
**Quails Scotch Egg**  
 5

## FINEST QUALITY BLACK ANGUS BEEF

<b>45 Day Dry Aged the Delmonico</b> <i>*Min. 500g</i>	<i>Per 100g</i> 25	<b>45 Day Dry Aged Cote De Boeuf</b> 125 <i>*650g</i>
<b>45 Day Dry Aged Centre Cut Ribeye</b> <i>*Min. 300g</i>	<i>Per 100g</i> 22	<b>Chateaubriand</b> 75 <i>*450g</i>
<b>60 Day Dry Aged Sirloin</b> <i>*Min. 300g</i>	<i>Per 100g</i> 22	<b>Centre Cut Fillet</b> 15 <i>*Per 100g</i>

## SPECIALITIES

<b>Centre Cut Fillet Steak Rossini</b> 75 <i>Seared Foie Gras, Sauce Périgord, Fresh Black Truffle Beef Fat Chips</i>	<b>Classic Beef Wellington En Crouete (Serves Two)</b> 125 <i>Buttered Leaf Spinach, Fricassee of Wild Mushrooms, Jus Viande Beef Fat Chips</i>
--	--

## TO COMPLEMENT

<b>Woodland Mushroom</b> 8	<b>Béarnaise Sauce</b> 8
<b>Garlic &amp; Parsley Butter</b> 5	<b>Peppercorn Sauce</b> 10
<b>Finest Quality Fried Egg</b> 6	<b>Braised Oxtail Gravy</b> 15
<b>Singaporean Spiced Tendons</b> 10	<b>A la Escargot in Garlic Butter</b> 15
<b>Seared Escalope of Foie Gras</b> 15	<b>Sauce Foyot</b> 12

## SIDES (ALL 8)

<b>Swede Purée</b>	<b>Buttered Charlotte Potatoes</b>	<b>Fresh Pomme Frites</b>
<b>Beef Fat Chips</b>	<b>Green Salad, Red Wine Vinaigrette</b>	<b>Braised Red Cabbage</b>
<b>Pomme Fondant</b>	<b>Creamed Spinach with Horseradish</b>	<b>Buttered Garden Peas</b>