

# CHRISTOPHER'S

## A La Cartè

### STARTERS

Homemade soup, rustic bread	5.95
Breaded monkfish cheeks with zesty lemon mayonnaise	6.95
Plum tomato & basil puff pastry galette, warm goats cheese <i>V</i>	7.25
Poached hens egg & smoked salmon on chargrilled ciabatta	7.50
Smoked duck on confit shallots, garlic & savoy cabbage, orange glaze	8.95
Home-made chicken liver & pork pate with onion marmalade	6.75
Aubergine pate with garlic fried onions, ciabatta croutons <i>VG</i>	5.50

### MAIN COURSES

Venison medallions in a redcurrant & juniper jus, caramelised chicory & croquette potatoes	18.25
Corn fed chicken supreme with sauté diced potato, braised baby artichokes barigoule	15.75
Warwickshire rabbit ragout pappadelle	16.95
Roast goose breast & confit leg on lyonnaise potatoes, apple & calvados sauce	16.95
Panko coated lamb cutlets with buttered sprouting broccoli, sautéed potatoes & piquant sauce	18.95
Ras el hanout spiced pork fillet on aromatic pearl cous cous, tomato & chilli sauce	16.95
Pan fried sea bass fillet on ratatouille, roasted red pepper & garlic sauce	18.95
Roasted hake with beetroot & red cabbage winter salad, sweet pomegranate dressing	16.95
Baked potato gnocchi in rich tomato sauce, fresh rocket salad <i>V</i>	11.95
Roasted butternut squash risotto with sage & goats cheese <i>V</i>	12.95
Chickpea & courgette curry, braised rice <i>VG</i>	11.95

### SIDES

Rustic bread and butter	2.50
Rustic bread & oil	2.50
Sun dried tomatoes and mixed olives	2.95
Twice fried homemade chips	3.25
Sweet potato fries	3.50
Dauphinoise potatoes	3.50
Pan fried mushrooms	3.25
French fried onions	3.25
Seasonal vegetables	3.50
Mixed salad	3.50

#### Allergy advice:

Please make us aware of your allergy every time you dine with us, so that every possible precaution can be taken in our kitchens to prevent cross contamination and if product substitutions are in place our staff can make you aware.

Whilst we take the issue of food allergies and intolerances seriously all dishes are produced and prepared in environments that are not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts\*, peanuts, sesame, celery, mustard, lupin or soya therefore all dishes may contain traces of these and other allergens.

If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you.

Meat and fish dishes may contain bones.

All our dishes contain ingredients not listed in the description.

\* Tree Nuts indicates the presence of the following: - almonds, brazils, cashews, hazelnuts, macadamias, pecans, pistachios, walnuts and their respective derivatives.

\*\* Gluten is a protein component of wheat, rye, barley & oats All our dishes are prepared in a kitchen where nuts, flour etc are commonly used; unfortunately we cannot guarantee our dishes will be free from traces of these products.