



Annexe — Sample A la Carte Menu

- Starter -

❖ **Freshly made soup (v) ***

Please ask your waiter or waitress for today's special

❖ **Aubergine, marjoram, roasted pepper & tomato terrine (v) ***

Wild rocket - toasted pine nuts - basil pesto

❖ **Garlic & chilli king prawns**

Rosemary bruschettas - roasted garlic & saffron aioli

❖ **Smoked chicken, artichoke & paprika croquettes**

Celeriac purée - pea shoots

❖ **Scallops of the day ***

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❖ **Greek lamb & beef koftes**

Tzatziki, cucumber, mint & shallot salad - charmoula vinaigrette

❖ **Twice baked Cornish crab & smoked salmon soufflé**

Chive beurre blanc - Grana padano pangrattato

❖ **Prosciutto, peach & pistachio pastiche ***

Dressed baby leaves - hot crispy goats cheese pearls

- Main -

❖ **Annexe Rossini**

6oz fillet of beef - porcini, thyme & fontina fritti - pâté de foie - confit tomatoes -
truffle bordelaise

❖ **Coriander crusted ostrich rump**

Sweet potato & sultana purée - sautéed spinach - fennel salsa verde

❖ **Slow roast rosemary infused shoulder of pork**

French beans - artichokes - pears - smoked pancetta - sherry vinaigrette



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❖ **8oz Rib eye steak**

❖ **14oz T-bone steak**

Served with wild rocket, balsamic onions & parmesan, hand cut chips & peppercorn sauce

❖ **Squash, sage, walnut & mozzarella strudel (v)**

Creamed spinach - nutmeg - sultanas

❖ **Courgette, sweet potato, chick pea & Warwickshire blue moussaka (v)**

Marinated olives - feta - beetroot

❖ **Arctic char & leek mascarpone filo parcel**

Slow roasted plum tomatoes - samphire grass - basil pesto dressing

❖ **Blackened swordfish loin**

Coconut lentils - crab & ginger parcels - steamed pak choi

❖ **Chilled dressed Cornish crab**

Lime crème fraîche - sauté potatoes - toasted onion bread

❖ **Scallops of the day**

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❖ **Market fish of the day**

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- Sides —

❖ Sautéed spinach, toasted pine nuts & sultanas *

❖ Wild rocket, shallots, parmesan & balsamic *

❖ Hand cut chips *

❖ Garlic sautéed new potatoes *

❖ French beans, leeks & petit pois *

❖ Rosemary and thyme pide bread & garlic aioli





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- Dessert -

All desserts are homemade...even the fudge!

❖ **Vin Santo, Strawberry & Mascarpone Trifle**

Grana Padano & rosemary cantuccini

❖ **Caramel Pots de Crème***

Vanilla & chocolate duo

❖ **Peach 'Melba' & Pistachio Tarte**

Cassis syrup, raspberry panna cotta ice cream

❖ **Artisan cheeses**

Taleggio, Lancashire smoked Sandham, Ravens Oak goat's cheese, Warwickshire Forest Blue *

TO SHARE

❖ **Annexe Assiette Patisserie** £12.50

Strawberry tarte - Caramel choux - Confit apricots in Grappa - Honeycomb pots de crème

❖ **Chocolate Indulgence** £13.50

Cocoa brownie - Poire Williams hot chocolate shot - Hazelnut ice cream - Chocolate amaretti cheesecake

** The chef is happy to adapt these dishes for a gluten free diet*

