



SEVEN KINGDOM DISTILLERY

A LA CARTE MENU

APPETISERS

Soup of the Day always vegetarian..... 4.50

Homemade Fish Cake

beurre blanc, wilted spinach 6.00

Breaded Brie

Parma ham, asparagus and balsamic salad8

Risotto

saffron with leek and asparagus
add chorizo optional9

Fritto Misto

mixed local seafood, queenies and king
prawns in tempura batter with garlic aioli 10

Beef Carpaccio

celeriac remoulade and rocket parmesan salad..9

Mediterranean Stack

chargrilled aubergine, courgette, shallots, roasted
red pepper, cherry vine tomatoes with balsamic
glaze 10

Sharing Board

Parma ham, bresaola, asparagus, saffron poached
pear, parmesan, toasted focaccia 14

MAINS

Slow Cooked Pork Belly

black pudding bon bons, wilted greens and an
apple cider gravy..... 19

Cod

seasonal vegetables, saffron & leek risotto and
chorizo21

Rib Eye Steak

hand cut chips, roast vine tomatoes, flat cap
mushroom and your choice of café de Paris butter
or peppercorn sauce24

Hake

garlic king prawns, seasonal greens and crushed
new potatoes24

Duck Breast

fondant potato, celeriac puree, seasonal
vegetables and red wine shallot jus23

Sea Bass Fillet

Asian king prawn skewers, champ mash and
seasonal vegetables24

Chermoula Marinated Lamb Chump

Bombay potatoes and mint raita.....22

Pithivier

butternut squash, cream cheese, beurre blanc and
seasonal vegetables 18

Sides

Seasonal vegetables | Chips | new potatoes |
house salad4

DESSERTS

Chocolate Fondant

homemade ice cream and berries.....8

Lemon Tart

raspberry sorbet and crème fraiche6

Vegan brownie

pear, coconut ripple ice cream8

Bailey's Cheesecake7

Crème Brulee Panattone Style6

Eton Mess fresh fruit 5

Homemade Ice Cream

vanilla, strawberry, chocolate5

Cheese Board

trio of cheese, apple, fresh grape, mixed crackers
and Richie's Mum's pickle..... 10

BOOKINGS: Call 07877 776545
