



# Bacchus

RESTAURANT & CHAMPAGNE BAR

## *First Course*

*Crispy Poached Egg, Mushroom Fricassee, Toasted Brioche, Truffle Oil*  
£8.50

*Twice Baked Barbers Cheddar Cheese Souffle*  
*Ploughman's Pickle, Apple Sauce*  
£9.50

*Duck Breast Salad*  
*Rhubarb Compote, Poached Foie Gras*  
£11.50

*Seared Pigeon Breast, Leg Bon-Bon*  
*Pea Puree, Beetroot Jus, Gaufrette Potato*  
£10.50

*Pan Fried Scallops*  
*Baby Leeks, Lemon Butter, Bacon Jam, Chili Dressing*  
£12.50

*Blueberry & Gin Cured Salmon*  
*Confit Orange, Juniper Croutons*  
£11.00

*Main Course*

*Pan Fried Halibut*

*Shallot & Dill Rosti, Buttered Asparagus, Grilled Balsamic Cherry Tomatoes, Salsa Verde*  
£27.00

*Seafood Bouillabaisse*

*Saffron Potatoes, Toasted Sourdough,  
Rouille*  
£26.50

*Potato Gnocchi*

*Roasted Red Pepper, Mange Tout, Parmesan Crisp Basil Pesto*  
£17.50

*Assiette of Lamb*

*Rump, Shoulder & Haggis, Artichoke Barigoule*  
£28.00

*Parma Ham Wrapped Stuffed Breast of Poussin*

*Honey Glazed Baby Carrots, Colcannon, White Wine & Tarragon Cream*  
£26.50

*Char Grilled 8oz Fillet of Beef*

*Boulangère Potatoes, Girolle Mushrooms, Spinach, Madeira Sauce*  
£32.50

*Side Orders*

*Hand Cut Chips £4.00*

*Buttered Seasonal Vegetables £4.00*

*Creamed Mash Potato £3.50*

*Seasonal Salad £4.00*

*Honey Glazed Chantenay Carrots £3.50*

*We Have a Full List of Allergens for Each Dish  
(Available on Request)*