

MENU DU JOUR/PRE THEATRE

2 courses £15.50 3 courses £18.50

BREAKFAST

Breakfast to go	£5.00
Rainforest Alliance coffee or teas 1 croissant, pain au chocolat or Danish pastry	
The full English	£15.95
<i>Includes our continental breakfast</i> Lincolnshire sausage, grilled bacon, grilled plum tomato, field mushroom, baked beans, black pudding Poached, scrambled or fried free range eggs	

SOMETHING DIFFERENT

<i>Includes our continental breakfast</i>	£14.50
Grilled Kipper	
Grilled kipper, 2 free range eggs poached, fried or scrambled	
Smoked salmon scrambled egg	
London cure smoked Salmon, 2 scrambled free range eggs, toasted wholemeal bread	

Eggs Blackstone	
2 Poached free range eggs, toasted English muffin, streaky bacon, plum tomato, hollandaise sauce	
Smoked Salmon	
London cure smoked salmon, toasted bagel, cream cheese	
Eggs Benedict	
2 poached free range eggs, toasted English muffin, West Country gammon, hollandaise sauce	

Smoked salmon scrambled egg	£9.00
London cure smoked Salmon, 2 scrambled free range eggs, toasted wholemeal bread	

Eggs Blackstone	£8.00
poached free range eggs, toasted English muffin, streaky bacon, plum tomato, hollandaise sauce	

Smoked Salmon	£9.00
London cure smoked salmon, toasted bagel, cream cheese	

Eggs Benedict	£8.00
2 poached free range eggs, toasted English muffin, West Country gammon, hollandaise sauce	

Soufflé Omelettes	£8.00
Smoked haddock, tomato, curried saffron cream Quicke's cheddar, West Country gammon Chestnut mushroom, Quicke's cheddar, snipped chives (v)	

BRUNCH *from 11.00am*

The full English	£13.50
Lincolnshire sausage, grilled bacon, grilled plum tomato, field mushroom, baked beans, black pudding Poached, scrambled or fried free range eggs	

STARTERS

Chicken liver and foie gras pâté, fig chutney, toasted brioche	£7.50
Crab and lobster bisque, aioli	£8.75
Braised ox cheek, celeriac puree, beetroot sauce	£6.95
Glazed Golden Cross goats' cheese, shaved fennel and beetroot salad (v)	£6.95

LITTLE 8S

Boyd's tapas	
Grilled tuna niçoise	£2.95
London cure smoked salmon, lemon and shallot salad	£2.95
Glazed goats' cheese, red pepper fondue, baby spinach (v)	£2.75
Crayfish and tomato cocktail	£3.00

Salt beef, gherkins, grain mustard	£2.50
Rabbit rilette, home pickled baby onions	£2.50
Lobster fritter, pickled cucumber, saffron mayonnaise	£3.25
Ox cheek tortellini, beetroot sauce	£3.00

MAIN COURSE

Boyd's grilled steaks are cut from 21 day aged Scotch beef from the Cairngorm National Park

8oz Rib eye	£20.00
8oz Sirloin	£21.00
7oz Fillet	£28.00
<i>Served with Boyd's chips, watercress salad, horseradish cream, Bordelaise or Béarnaise sauce</i>	

Breast of free range Sussex chicken, cep risotto, truffled rocket	£17.50
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Confit leg of duck, cassoulet style	£17.50
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Pan fried sea bass fillet, lobster fritters, pickled cucumber, saffron sauce	£16.50
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FISH OF THE DAY <i>see board/ask waitress</i>	£15.00
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Beef brisket cooked with red wine, thyme, cocotte potatoes, braised vegetables	£15.95
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Gnocchi, aubergine, parmesan, crispy chilli and garlic (v)	£14.95
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Cep risotto, truffled rocket, reggiano parmesan (v)	£14.95
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Sides	
Boyd's chips	£3.50
Dressed leaves, parmesan	£3.50
Vegetable of the day	£3.00
Buttered or creamed spinach	£3.50
Grilled field mushrooms	£3.00
Bread	£2.50

BAR MENU

Chargrilled Beef Burger	£9.95
Chopped aged beef, Quicke's cheddar, dill pickle, toasted bun, Boyd's chips	

Club	£9.00
Grilled chicken breast, smoked bacon, plum tomato, free range egg mayonnaise, toasted bloomer	

Smoked Salmon	£9.00
London cure smoked salmon, toasted bagel, horseradish crème fraîche	

Guinea fowl	£9.95
Poached guinea fowl supreme, baby gem and parmesan salad, sweet mustard dressing	

BLT	£8.50
Grilled sweetcured bacon, home dried plum tomato, rocket leaves, olive oil mayonnaise, toasted ciabatta	

MLT (v)	£6.50
Grilled field mushroom, home dried plum tomato, rocket leaves, olive oil mayonnaise, toasted ciabatta	

Soufflé Omelettes	£8.00
Smoked haddock, tomato, curried saffron cream Quicke's cheddar, West Country gammon Chestnut mushroom, Quicke's cheddar, snipped chives (v)	

Mozzarella (v)	£8.50
Buffalo mozzarella, home dried plum tomato, foccacia, pesto	

Soup	£6.95
Old fashioned chicken broth with vermicelli Roasted parsnip soup, truffle oil (v)	

Marinated olives	£3.00
Vegetable crisps	£2.50

DESSERT

Chocolate cake, pistachio	£6.50
Baked egg custard tart, red berry compôte	£6.00
Fine apple tart, vanilla ice cream, caramel sauce	£6.25
Caramelised banana waffles chocolate ice cream	£6.00
Homemade ice cream and sorbets	£5.50
British cheese of the day <i>or</i> Farmhouse Stilton with fig chutney	£8.00

COFFEE

Espresso/DbI	Short, rich coffee	£2.00/2.50
Ristretto	Shorter, richer shot	£2.00
Americano	Long, black espresso coffee	£2.00
Macchiato/DbI	'Marked' espresso	£2.00/2.50
Stumpie	Milkier macchiato	£2.00
Cappuccino	Espresso, textured milk foam	£2.75
Latte	Espresso, steamed milk	£2.75

Flat White/Flattie	Long macchiato	£2.75
Liqueur Coffee		£4.75

TEAS & INFUSIONS **£2.75**

English breakfast
Earl Grey
Fresh mint
Camomile
Green