

# Caprice Restaurant

## A la Carte Menu

### STARTERS

Seared Scallops, Braised Pork Cheek, Cauliflower, Vanilla Jus \*

£9.25

Slow Cooked Salmon, Apple, Treacle Curd, Toasted Hazelnut \*

£8.50

Lemon and Ginger Marinated Tiger Prawns,  
Wasabi Caviar, Spring Onion \*

£7.50

Home Cured Duck Carpaccio, Parmesan, Rocket, Pickled Cucumber \*

£8.50

Ham Hock Bon Bon, White Bean Puree, Quail Egg,  
Potato Paille

£8.25

Thai Green Pea and Basil Soup (\* v)

£7.25

Goat's Cheese Textures, Raspberry, Pomegranate (\* v)

£7.50

\* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.  
Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.



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## MAINS

Duck Breast, Fondant Potato, Pak Choi, Radish, Orange Puree \*  
£23.50

Lemon Sole Roulade, Celeriac Two Ways, Bisque Sauce, Buttered Leek \*  
£22.50

Baked Cod Fillet with Garlic, Seasonal Greens, Beetroot, Saffron Potato Pearls \*  
£22.95

Olive Crusted Lamb Rack, Charred Cauliflower, Rosemary Infused Mash Potato  
£23.50

Fillet of Beef, Anna Potato, Aubergine Puree, Baby Vegetables \*  
£25.95

Corn-fed Chicken Breast, Wild Mushroom, Foie Gras Truffle Sauce \*  
£22.50

Stuffed Aubergine, Chick Pea Casserole, Coriander, Wigmore Cheese (\* v)  
£17.50

Rosemary Polenta, Red Pepper, Wild Mushroom, Spinach (\* v)  
£16.50

### Sides Each at £3.50

French Fries  
Mashed Potatoes  
Rocket & Parmesan Salad  
Wilted Spinach  
Garlic Mushrooms  
Sweet Potato Fries

Mixed Leaf Salad  
Garlic Ciabatta  
Steamed New Potatoes  
Spring Green Vegetables  
Tomato and Basil Salad  
Caesar Salad

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## HOME MADE DESSERTS

Chocolate Fondant, Honey Ice Cream \*

(please allow 15 minutes)

£7.75

Toffee Pear, Caramel Sauce, Pear Sorbet (\* v)

£7.50

Passion Fruit and Chocolate Entremet, Fruit Coulis

£7.50

Sachertorte, Apricot Sauce, Raspberries

£7.50

Apple, Rhubarb and Berry Crumble, Honey and Vanilla Custard

£7.50

Coconut Pannacotta, Pineapple Sorbet, Mango Coulis \*

£7.50

Selection of Three Homemade Ice Creams \*

£7.50

Selection of Three British Artisan Cheeses

from £7.75

Please select your choice from our full Cheese menu

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For the perfect accompaniment for your dessert, we recommend

Sauternes Les Garonnelles Lucien Lurton et Fils France 2006/7

An alluring seduction of heavenly honeyed lemons and limes, with a ripe luscious richness.

£32.00 per bottle or £3.85 per 70ml glass

