

Tempus begins

Crumpets with smoked Scottish salmon, poached egg and a chive cream	£6.95
Mediterranean Prawn cocktail	£7.25
* Tempus Caesar salad, smoked chicken and crispy pancetta	£6.95
* Pate, toast and chutney	£6.95
* Baked figs filled with oxford blue and garnished with caramelised shallots	£6.95
* Goats cheese and sundried tomatoes, herb salad and olive tapenade	£6.95
Crab and sweetcorn chowder with warm breads	£7.95
Ham hock and baby vegetable terrine with a sweet pineapple chutney	£6.95

Tempus continues

20 day aged Rib eye steak, real chips and béarnaise sauce	£18.95
Grilled sea bass fillets with wilted baby spinach, crushed potatoes and horseradish cream	£18.95
* Braised belly of pork with root vegetables, thyme and apple broth	£14.95
* Free range chicken kiev with dauphinoise potatoes, green beans & shallots	£14.95
* Mint and rosemary crusted rump of lamb, fondant potatoes and glazed vegetables	£18.95
Beef fillet medallions, baby onion and wild mushroom compote dauphinoise potatoes and three peppercorn sauce	£17.95
Trio of sausage and smoked applewood mash, red onion and balsamic chutney	£11.95
* Mediterranean vegetable and quinoa with fresh rocket, shaved Parmesan and herb oil	£11.95

OUR EARLY BIRD DINERS AND PRE THEATRE GUESTS ARE
WELCOME TO CHOOSE FROM THE FOLLOWING DISHES
INDICATED BY * BETWEEN 5PM - 7 PM MONDAY - SATURDAY

A TWO COURSE DINNER £12.95
A THREE COURSE DINNER £16.95

OUR INCLUSIVE GUESTS ARE INVITED TO DINE FROM 5 PM
CHOOSING DISHES INDICATED BY *

Restaurant open from 5.00pm - 10.00pm - Monday to
Saturday 7.00pm - 9.30pm on Sunday.

All ingredients have been chosen with great care using local
producers and farms wherever possible.

There is a possibility of nut traces within some of the dishes
prepared for the Tempus menu.

Side orders

Creamed potatoes	£2.95
Real chips	£2.75
Dauphinoise potatoes	£3.25
Tomato and basil ratatouille	£2.75
Casserole of beans with lemon brioche	£2.75
French beans and shallots	£2.75
Green salad	£2.95
Vine tomatoes and onion salad	£2.95

Tempus finale

Caramelised rice pudding with apple brandy prunes	£5.25
* Bitter chocolate tart with Seville oranges	£5.95
* Orange and cinnamon pannacotta with a compote, seasonal fruits and almond shortbread	£5.95
* Steamed vanilla sponge with a plum compote, and custard	£5.95
* White chocolate and banana parfait with toffee sauce	£5.95
Mixed fruit sundae	£5.95
A selection of English cheeses, oatcakes and piccalilli	£5.95

Plat Du Jour

Monday
Grilled gammon, poached egg and buttered
new potatoes

Tuesday
Chunky steak and ale pie with real chips

Wednesday
Locally cured ham with chunky chips
and fried egg

Thursday
Fragrant Thai green tiger prawn curry with
sticky coconut rice

Friday
Beer battered cod, real chips and mushy peas

Saturday
Rump steak, grilled tomato, portabello
mushrooms and real chips

Sunday
Pork chops with roasted potatoes apple
and parsnip and thyme gravy

£12.95