

Villiers

Dinner Menu

Starters

Home Made Seasonal Soup	£4.75
Pan Fried Pigeon Breast, Confit Beetroot, Watercress, Honey Mustard Dressing	£6.75
Baked Flat Cap Mushroom, Root Vegetable Salsa, Swiss Cheese Glaze	£6.75
Smoked Salmon, Potato Salad, Shallot and Caper Dressing, Horseradish Cream	£7.25
Gorgonzola and Sun Dried Tomato Tart, Marinated Tomato and Basil Salad, Balsamic Dressing	£6.95

	Starter	Main
Pea and Leek Risotto, Crispy Parma Ham Pea Shoots, Lemon Oil	£6.95	£10.95
Fresh Paperdelle Pasta, Roast Butternut Squash Sauce, Enoki Mushrooms, Pumpkin Seeds, Truffle Oil	£6.95	£10.95
Warm Confit Duck Salad, Baby Gem Lettuce, Pickled Walnuts, Shallots, Vinaigrette Dressing	£7.95	£10.95

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Main Course

Roasted Fillet of Sea Bream, Chive Potato Puree, Pak Choi, Clam and Fennel Broth	£17.95
Roasted Rib Eye Steak, Celeriac Puree, Wild Mushrooms, Spinach, Parmentier Potatoes, Green Peppercorn Sauce	£19.95
"Fish and Chips" Deep Fried Cod Fillet in Saffron Batter, Hand Cut Chips, Crushed Peas with Lemon, Tartare Sauce	£16.50
Braised Diced Venison in Red Wine, Root Vegetables, Creamed Potatoes, Roast Parsnips	£16.50
Pan Fried Duck Breast, Creamed Savoy Cabbage, Chestnuts, Smoked Bacon, Fondant Potato, Red Wine Sauce	£17.25
Pork Tenderloin Wrapped in Pancetta, Crushed Potatoes, Black Pudding, Green Beans, Parsnip Puree, Grain Mustard Sauce	£16.95

Side Orders

£3.50 each

Green Beans and Shallots
Minted Garden Peas
Buttered Spinach
Creamed Potatoes
Chipped Potatoes
New Potatoes