

Villiers Restaurant & Bar

Seasonal Menus

Spring/Summer (available May - September)

Starters:

Roast tomato and thyme	(v)	£5.05
Spring onion and white mushroom	(v)	£5.05
Home smoked salmon fillet, cauliflower puree horseradish cream		£7.65
Tian of gingered crab, beansprouts, Balsamic dressing		£8.40
Roquet, fennel salad, confit pepper, lemon oil	(v)	£6.90
Melon and Parma ham, summer fruit compote		£7.65
Chicken liver parfait, red onion marmalade		£7.40
Smoked pork loin salad, apple puree		£8.10

Desserts:

Vanilla pod crème brûlée, shortbread biscuits		£6.65
Belgian chocolate marquise, raspberry coulis		£7.40
Summer berry pudding, crème fraiche		£6.65
Baked lemon tart, raspberry coulis		£6.65
Brandy snap basket, strawberries, vanilla cream, strawberry sauce		£7.40
Cheese plate, celery, grapes, biscuits		£8.70

Main Course:

All main courses are accompanied with a selection of seasonal vegetables

Roast lamb rump, celeriac puree, thyme jus		£18.35
Roast chicken supreme, smoked Pancetta forest mushrooms, tarragon cream		£17.90
Roast salmon, gingered cod crust, sweet chilli sauce		£18.35
Baked cod steak, Parma ham, spinach, white wine sauce		£18.90
Fillet of beef Wellington, port wine sauce		£26.50
Somerset sausage, pomme puree, Rosemary jus		£15.75
Tomato scented risotto, mascarpone Summer vegetables	(v)	£16.30
Goats cheese, tomato and pesto tartlet	(v)	£16.30

Coffees / Teas:

Coffee, tea and chocolate mints	£1.99
Coffee, tea and handmade chocolate truffles	£3.20

All prices are inclusive of 17.5% VAT

(v) = Vegetarian

Should you elect to have a choice menu then the cost would be worked out at the highest priced item on each course.

Prices are correct at time of publication and are subject to change without notice.