

Villiers Restaurant & Bar

Starters

Homemade soup of the Day £4.25

Home Made Seasonal Soup £4.25

Chicken, Ham Hock and Leek Terrine, Homemade Piccalilli, toasted brioche £5.95

Pan Fried Scallops, Black Pudding, Cauliflower Puree, pea shoots £6.95

Foie Gras and Chicken Liver Mousse, Duck Rilette, rhubarb compote £6.50

Goats Cheese Mousse, Trio of Beetroot, (beetroot jelly, beetroot puree, caramelised beetroot) £5.95

	Starter	Main
Parma Ham and Tomato Salad, Celeriac Remoulade, herb pesto	£6.25	£9.25
Shitake Mushroom, Pea and Tarragon Risotto, parmesan shavings, pea shoots	£6.25	£9.25
Fresh Paperdelle Pasta, Tomatoes, Olives, Spicy Sausage, toasted brioche crumbs	£6.95	£9.95
Fresh Paperdelle Pasta, Clams, Button Mushrooms, spinach, white wine sauce	£5.95	£8.95

All Prices Inclusive of 15 % V.A.T

A discretionary 10% service charge will be added to bills for tables of six people or more.

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Main Course

Pan Fried Fillet of Halibut, Haricot Beans, Fine Herbs, Chorizo, purple sprouting broccoli, vanilla veloute	£16.95
Confit Duck Leg, Rosti Potato, Puy Lentils, Green Beans, Serrano ham, red wine sauce	£15.50
"Fish and Chips" Deep Fried Cod in Beer Batter, Hand Cut Chips, minted peas, homemade tomato ketchup	£15.25
Roasted Rib Eye Steak, Caramelised Shallot Potato Puree, Creamed leeks, green peppercorn sauce	£17.50
Roasted Fillet of Sea Bream, Brandade Potatoes, Garden Greens, horseradish sauce	£15.95
Slow Roast Belly Pork, Potato Puree, Black Pudding, Flat Cap Mushrooms, roasted tomatoes, grain mustard sauce	£15.25
Roasted Guinea Fowl Supreme, French Style Peas, Parmentier Potatoes, lettuce veloute, red wine sauce	£15.50

Side Orders £2.75 each

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

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