

Villiers Restaurant & Bar

Starters

Fresh Made Seasonal Soup	£4.35
Foie Gras and Chicken Liver Parfait, Foie Gras Boudain, Rhubarb Compote, Toasted Brioche	£6.20
Smoked Trout Mousse, Confit Celery, Green Beans, Horseradish Cream, Baked Herb Croutes	£6.20
Pan Fried Scallops, Pea Puree, Crispy Parma Ham, Pea Shoots, Lemon Oil	£7.20
Grilled Capricorn Goats Cheese, Roasted Black Pudding, Caramelised Apple Chutney, Apple Balsamic	£6.20

	Starter	Main
Salad of Oxford Blue Cheese, Hazelnuts and Croutons Beetroot Compote	£6.20	£9.20
Potato Gnocci, Sautéed Mushrooms and Spinach, Parmesan Shavings	£6.20	£9.20
Paperdelle Pasta, Smoked Salmon, Dill and Dijon Mustard Sauce, Rocket Leaves	£7.20	£10.20
Paperdelle Pasta, Smoked Chicken, Bacon and Sweetcorn Sauce, Fresh Parmesan	£7.20	£10.20

All Prices Inclusive of 17.5 % 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 Seabass, Pea and Herb Risotto, Garden Greens, Red Wine Sauce	£16.20
Roast Fillet of Beef, Confit Potato, Celeriac Puree, Creamed Mushrooms	£19.95
"Fish and Chips" Deep Fried Haddock in Lemon Batter, Hand Cut Chips, Minted Peas, Homemade Tartare Sauce	£15.50
Roasted Duck Breast, Bolognese Potato, Caramelised Chicory in Orange, Glazed Carrots	£17.20
Roast Fillet of John Dory, Chive Mash, Sautéed Broccoli, Toasted Almonds, Butter Emulsion	£16.50
Pan Fried Calves Liver, Sage Potato Puree, Sautéed Curly Kale, Bacon and Onions, Red Wine Sauce	£16.50
Slow Roast Pork Belly, Creamed Potatoes, Caramelised Apples, Braised Leeks, Chestnuts, Cider Cream	£15.50

Side Orders **£2.80 each**

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

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