



A la carte restaurant

Open daily from 18.00- 22.00

### STARTERS

Cream of Sun Blushed Tomatoes and Basil with freshly baked crusty artisan rolls	D150
Mushroom, Spinach and tarragon Soup with floating sour cream	D200
Classic Smoked Chicken Caesar Salad with garlic Herb dressing	D230
Chicken and Sweet corn soup	D200
Prawn Cocktail Salad with cornichon and Mary Rose Dressing	D250
Prawn and pineapple salad, with Grapefruit and "Crème Fraîche" dressing	D250
Grilled Duck Breast with Crispy vegetables Ribbons and oriental dressing	D375

## Meat Courses

Pan Fried Corn Fed Chicken Supreme D350  
Served with a tomato and tarragon white wine jus, Sweet potato mash and green beans

Roast Medallions of Pork D450  
Served with mustard grains Cream sauce fondant potatoes and Savoy Cabbage

Char Grilled Rib Eye of Steak D450  
Café au lait with green peppercorn sauce, spring baby vegetables and chateaux potatoes.

Pot Roast Gressingham Duck Breast D575  
With sautéed garlic and green beans, carrot puree and Madeira jus.

Grilled Fillet of Beef D600  
Served with tangy Wonjo and thyme reduction jus, pommes Anna and baby vegetables

PLEASE ASK YOUR WAITER FOR OUR  
SPECIALS BOARD



# SEAFOOD

Pan Seared Monkfish D375  
with Pernod sauce, green beans and  
delmonico potatoes

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Char Grilled Seafood brochette D400  
With Lime and Ginger dressing, boiled  
Potatoes or Rice, with vegetables.

Poached Fillet of Captain Fish D445  
Chive Crushed Potatoes, Spicy Ratatouille  
and Basil oil.

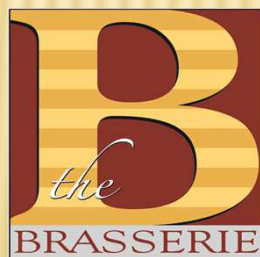
Grilled Darne of Barracuda D450  
With smoked Shrimps and Citrus dressing  
Summer vegetables, and Creamed potatoes.

Pan-fried Lemon Sole D485  
With capers and Butter nicoise Sauce,  
Sautéed new potatoes and peas a la française.

# FOR KIDS AND YOUNG ADULTS

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- Sticky BBQ Chicken Wings with Chips  
and Coleslaw D200
- Goujon of ladyfish with fat chips and  
tartar Sauce D200
- Penne Pasta with tomato and Basil Sauce D200
- Breaded Chicken Escalope with chips  
or mashed potatoes and gravy D225
- Wicks Manor sausages with Mashed  
potatoes and Onion gravy D225
- Quarter pounder Beef burger with cheese  
and French fries D250





# SIZZLERS

A tasty choice of Beef, Chicken or Seafood stir fried with crispy vegetables, egg fried rice and oriental sauce.

Chicken



D365



Beef

D375

Seafood



D375

## Desserts

Raspberry crème brulee with homemade short crust biscuit D150

Apple and blueberry pie served with a rum and raisin ice cream D175

Fruit of the forest, with vanilla ice cream and a tuille biscuit D175

Cherry and almond Clafoutis smothered with warm custard sauce D175

Valrhona chocolate tart topped with strawberry ice cream D185

Please ask to see a member of our kitchen team should you have special dietary needs.

All our food is cooked to order – we kindly ask for your understanding if the preparation takes a little longer at busy times



# Wine List

## House Wine

Red, glass 12.5cl	D115
White, glass 12.5cl	D115
Rose, glass 12.5cl	D150

## White

Sauvignon Blanc Australian	D1300
Chardonnay South Africa	D1035
Chenin Blanc South Africa	D895
Chardonnay u.s.A	D865
Sauvignon Blanc Chile	D865
Chardonnay France	D865
Sauvignon Blanc France	D865
Sauvignon Blanc South Africa	D865

## Red

Cabernet Sauvignon South Africa	D1035
Cote du Rhone France	D800
Syrah France	D865
Baron D'arignac France	D805
Red USA	D865
Merlot Chile	D865
Shiraz South Africa	D865
Liebfraumlisch Germany	D795
Cabernet Sauvignon Australian	D1300

## Rosé

Rose d'anjou France	D890
ROSE South Africa	D720

## Sparkling Wines/champagnes

J P Chenet	D910
Pier Heidsieck	D3950