

Purus

Our dining concept serves great food without all the fuss. Sourcing the freshest ingredients, designing simple classic dishes, and cooking them fantastically well with a twist.

	<i>pounds (£,s)</i>
<u>Starters</u>	
'Ghyll's soup kitchen'	
Button mushroom soup	4.00
Clam chowder	4.50
Oxtail soup	4.90
Soup tasting (a taster of all three)	5.90
Ham hock and smoked chicken terrine	6.95
'Half & Half' - pan fried scallops with braised pork belly	11.45
'Ghyll's fish shop'	
Classic prawn cocktail salad	6.50
Fish cake with salmon caviar mayo	4.95
Spring smoked salmon with parmesan and artichoke salad	7.95
Goat's cheese and pine kernel salad with toasted rye bread	6.50



Main course

'Ghyll's larger fish shop'

Fish and chips - cod and haddock, homemade batter, hand cut chips	15.95
Roasted brill with an herb crust, mini roasted potatoes	16.45
Pan fried polenta with char grilled vegetables	12.95

'Ghyll's butchery'

Pan fried chicken, sautéed potatoes	14.00
Calves liver and bacon with smoked mustard mash in a red wine gravy	14.00
Rusper lamb tasting – lamb three ways	18.95
Char grilled rib eye steak with hand cut chips	16.50
Steak and ale pie with creamed potatoes	13.50

Sides

.... 'would you like fries with that' 3.00

Braised red cabbage
Mustard mash
Hand cut chips
Carrot puree
Char grilled vegetable castle

Rocket and tomato salad
Ghyll salad
Additional sauces
Garlic butter
Bread and butter/olives



Wines to compliment your meal

De Bortoli Willowglen Semillon Chardonnay Australia 2006 16.95
A soft delicate dry wine from this family owned producer.

De Bortoli Willowglen Shiraz Cabernet Australia 2006 16.95
The classic Australian blend producing a soft succulent wine with rounded Length and excellent depth of flavour.

We also have a full wine list for you to peruse.

Puddings

Apple and blackberry crumble with ice cream 5.00

Chocolate three ways 7.00

Rum marinated berries with vanilla crème fraiche 5.50

Banoffee mille feuille 6.50

Chocolate soufflé red wine ice cream 7.00

Cranberry poached plums with vanilla cream 5.50

Painters palate 5.00

Roquefort terrine 6.00

Pudding Wines

Half bottle

Elysium Black Muscat California United States 2006 18.95
The Black Muscat grape produces aromas of rose with a rich berry flavour: would partner any chocolate based dessert.

Deen VAT 5 Botrytis Semillon Australia 2005 19.95
Apricots and honey finishing with a refreshing citrus acidity.

