

breakfast menu

monday - friday 8 - 11
saturday - sunday 9 - 11

prix fixe

served 12 noon to 6.30pm

1 course £9.95
2 courses £12.95
3 courses £14.95

private dining

we have two fabulous
private dining rooms.

available for all occasions,
whether a business
presentation, a private
luncheon or an evening
celebration.

please ask for more details

champagne breakfast

21.95 per person
served daily until 11am

a la carte

appetisers

marinated mixed olives 2.75
honey roasted mini chorizos 3.5

honey and mustard chipolatas 2.95
artisan breads & butter (v) 1.95

starters

soup of the day,
warm artisan bread 4.25
pigeon breast, hazelnuts, celeriac fondant
blackberry jus 6.5

mussels, white wine, shallots, cream 6.5
chargrilled marinated king prawns, chilli, white
wine, garlic & grilled baby gem 6.95
duck & pork rilette, plum chutney,
ciabatta toast 5.95

grilled & marinated halloumi,
spiced pumpkin & flaked almonds (v) 5.5
salt & pepper squid, with cucumber,
& chilli 5.95

aged serrano ham, crumbled goats cheese,
candied walnuts, grilled chicory,
lemon & honey 5.95
creamy wild mushrooms
on brioche toast (v) 5.75

sharing boards:

serrano ham, rilette, olives, chipolatas, artisan bread 12.95
baked camembert, confiture, cornichons, sourdough (v) 9.95

mains

all served with todays selection of vegetables and potatoes

slow cooked beef with red wine, baby onions & smoked bacon 13.5
duck breast, butternut squash, blackberry jus 16.5
pan roasted seabass, gnocchi, spinach & champagne 13.5
slow cooked pork medallions, caramalised apple, honey, mustard & crackling 12.95
braised lamb shank, redcurrant, rosemary & gremolata 14.5
laksa vegetable curry, noodles, & coriander 11.95 (with chicken 13.95)
breast of chicken, wild mushroom fricasee & tarragon 12.95

all served with fries or house salad

seven beef burger, bacon, cheese, baby gem, plum tomato, pickle & brioche bun 11.5
beer battered fish & chips, mushy peas, tartare sauce 11.95
seven super salad, squash, kale, apple, pumpkin, seeds, walnuts & quinoa (v) 10.95
handmade white cheshire & roasted beetroot pie (v) 11.95

8oz sirloin steak & watercress 20.95
parisian steak frites, 6oz flattened steak 10.95
9oz ribeye steak, grilled tomato 22.95

served with:
peppercorn sauce or stilton butter

sides all 2.95

skinny fries
sweet potato fries
hand cut chips

seasonal greens
dirty carrots
buttered spinach

house salad
pickled onion rings
field mushrooms & garlic butter

* gluten free option available, please ask for details

desserts

tonka bean brulee, citrus
shortbread
4.5

caramelised peach,
apple & blackberry,
toasted almond crumble
4.5

chocolate fondant,
raspberry sorbet, raspberries
4.5

sticky toffee pudding,
toffee sauce, vanilla ice cream
4.5

caramelised lemon tart,
blackcurrant sorbet
4.5

selection of ice cream
& sorbets
3.95

farmhouse cheese & biscuits,
fruit chutney, celery & grapes
5.5

gourmet fridays

1st & 3rd friday
of every month

5 courses
£24.95

starting march 2017,
please ask for details

sunday roast

home cooked,
roast with all the
trimmings

2 courses 14.95
3 courses 17.95

all menu items are subject to availability, regrettably we cannot guarantee that any of our items are free from nuts or that fish dishes are without bones.
vat is included in all prices. a discretionary 10% service charge will be added to parties of 10 or more. all weights are pre-cooked.

Seven[®]
RESTAURANT & CAFÉ BAR

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a la
carte