


STARTERS

Scottish smoked salmon	13.50	Duck liver and pork pâté en croute	11.00
<i>Chablis 1ercru JM Brocard 2016</i>	125ml 9.95	<i>Bolgheri "Il Bruciato" D.O.C.2014</i>	125ml 9.30
Smoked haddock, poached egg, leek and chorizo	13.50	Beetroot cured salmon served with pickled cucumber and butternut squash	12.50
<i>Zweigelt P. Schweiger vintage 2015</i>	125ml 7.00	<i>Chablis 1ercru JM Brocard 2016</i>	125ml 9.95
Cured duck with gooseberry relish	13.50	Half dozen rock oysters	10.50
<i>Zweigelt P. Schweiger vintage 2015</i>	125ml 7.00	<i>Albariño Casal Caiero "Sobre Lias" DO 2015</i>	125ml 6.70
Crab and crayfish cocktail	13.50	Soup of the day	7.10
<i>Sancerre Lucien Crochet 2015</i>	125ml 9.95		
Classic prawn cocktail	12.50		
<i>Gavi di Gavi "La Meirana" D.O.C.G. 2015</i>	125ml 7.00		


SALADS

**Heritage tomato
and red onion salad**
5.00 (Side) / 7.00 (Starter)

Mixed salad
5.00 (Side) / 7.00 (Starter)

Caesar salad
5.00 (Side) / 7.00 (Starter)

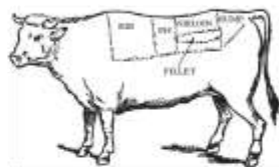

OTHER MAINS

Beef Wellington	34.50	Steak and mushroom pie	18.00
Dover sole	33.50	Steak, kidney and mushroom pie	18.00
Monkfish, beurre blanc and capers	26.00	Mushroom and radicchio risotto (v)	15.50
		Potato and Wensleydale pie with truffle leeks and poached egg (v)	18.00

All prices are inclusive of VAT.

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
For parties of six or more a discretionary charge of 12.5% will be added to your bill.*

PRIME BEEF



The Guinea is a founding member of the 'Scotch Beef Club'.

We serve British beef, dry aged on the bone.

STEAKS

Scottish Rib	per 100g	8.00	Sirloin on the bone (16oz / 448g)	36.00
Porterhouse	per 100g	9.00	Rib steak on the bone (16oz / 448g)	39.00
Sirloin (12oz / 336g)		34.00	Fillet (10oz / 280g)	37.00
Sirloin (16oz / 448g)		45.00	Fillet (5oz / 140g)	25.00

TO COMPLEMENT

Two fried eggs	3.00
Lamb cutlet	7.00
Beef tomato with field mushroom	3.50
Chestnut mushrooms, garlic butter	4.00

SAUCES

Brandy peppercorn	3.50
Blue cheese sauce	3.50
Béarnaise	3.50
Garlic butter	2.50

GRILLS

The Guinea grill

Cured pork belly, ox heart and calf liver with garlic and parsley butter, sausage, lamb cutlet, lamb kidney, fried egg, mushroom and tomato

26.00

Grilled lamb cutlets from the rack

28.00



SIDES

Horseradish mash	4.50	Creamed spinach	4.00
Chips (<i>fried in beef dripping</i>)	4.50	Braised cabbage with pancetta	4.50
The Guinea gratin potatoes	4.50	Peas, bacon and baby onions	4.00
Cauliflower cheese	4.50	Sautéed shallots and onions	3.50
Buttered carrots brunoise	4.00	Sautéed potatoes	4.00
Baked Gruyere creamed spinach	4.50	Confit leeks	4.00
Green beans with shallots	4.50		