

# A LA CARTE MENU

## Starters and Light Dishes

<b>Soup of the Day</b> <span>V GFA DFA</span> Served with Baked Ciabatta and Butter	<b>£8.50</b>
<b>Haddock, Salmon &amp; Atlantic Prawn Fishcake</b> <span>GFA</span> Free Range Soft Poached Egg & Brandy Bisque	<b>Starter £9.95</b> <b>Main Course £18.50</b>
<b>Honey Glazed "Chevre" Goat Cheese</b> <span>GFA</span> Red Onion Chutney, Roasted Pecan Nuts & Puff Pastry Base	<b>£9.50</b>
<b>Duck Liver Pate</b> <span>GFA</span> Toasted Sourdough, Frisse Salad & Pickled Vegetables	<b>£9.50</b>
<b>Poached Pear and Blue Cheese Mousse</b> <span>GFA</span> Port Wine Reduction, Brioche Croutons & Candied Walnuts	<b>£9.95</b>
<b>Chicken Leg &amp; Turkey Roulade</b> <span>GF</span> Stuffed with Sun Dried Tomato and Artichoke, Red Pepper Coulis & Steamed Asparagus	<b>£9.95</b>
<b>Crispy Squid Rings</b> Parsnip Puree, Lemon Butter Sauce & Crispy Parma Ham	<b>£9.50</b>
<b>Confit Garlic Herb &amp; Chilli Jumbo Prawns</b> <span>GF DFA</span> Crudit� Vegetables, Honey & Ginger	<b>£9.95</b>

## Mains

<b>Pan Fried Gressingham Duck Breast</b> <span>GFA DFA</span> Dauphinoise Potatoes, Braised Carrots, Sugar Snaps, Red Currant & Madeira Jus	<b>£25.95</b>
<b>Slow Cooked British Beef Shin</b> <span>GFA DFA</span> Tender Stem Broccoli, Horseradish Cream, Herbed Mash Potato, Veal Jus & Crispy Leeks	<b>£24.50</b>
<b>Pan Fried British Pork Tenderloin Wrapped in Prosciutto</b> Mushrooms & Puff Pastry with Caramelized Apple Puree, Dauphinoise Potatoes, Green Beans & Cider Jus	<b>£25.95</b>
<b>Chef's Vegetarian Dish of the Day</b> <span>GFA V VA</span> (Please ask your server for today's dish)	<b>£18.50</b>
<b>Loch Duart Salmon Fillet with Parmesan &amp; Parsley Crust</b> <span>GFA</span> Steamed Broccoli, Caper & Dill Parisienne Potatoes, Peas, Leeks & Chorizo Fricassee	<b>£22.95</b>
<b>Baked Cod Fillet</b> <span>GF</span> Roasted Cherry Tomatoes, Mangetout, Crushed New Potatoes, Toasted Almonds & Basil White Wine Sauce	<b>£22.95</b>
<b>Pan Roasted Free Range Chicken Breast Supreme</b> <span>GF DFA</span> Steamed Green Beans, Roasted New Potatoes, Wild Mushroom & Tarragon Sauce	<b>£21.95</b>
<b>Risotto of the Day</b> <span>GF DFA</span> (Please ask your server for today's dish)	<b>£17.95</b>

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V\*  
Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.  
Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

# A LA CARTE MENU

## Griddle

### Steaks

*Our steaks are served with griddled tomatoes, chargrilled flat mushroom and a choice of hand-cut chunky chips or French fries*

21 Days Matured Rump of Beef 8 oz. <b>GFA</b>	£25.95
28 Days Hung English Beef Sirloin 8oz. <b>GFA</b>	£31.95
8 oz Rump of Woburn Estate Venison <b>GF</b> <i>(Venison includes red wine jus)</i>	£26.95

### Sauces

*A selection of sauces to accompany your meal*

Green Peppercorn & Brandy <b>GF</b>	£3.95
Red Wine Jus <b>GF DF</b>	£3.95
Blue Cheese Sauce <b>GF</b>	£3.95

*For the griddle items below, included in the price is your choice of two items from the sides menu*

Large Crispy Skinned Sea Bass Fillet with Spring Onion, Tomato and Mango Salsa <b>GF DFA</b>	£21.95
10 oz British Pork Loin with Sweet Chili Glaze <b>GF DFA</b>	£23.95
Lemon & Thyme Butterfly Chicken Breast Fillet <b>GF DFA</b>	£20.95
Grilled Marinated Halloumi Cheese <b>GF V</b>	£17.95
Jumbo Prawn Skewers Marinated in Confit Garlic and Herbs <b>GF</b>	£19.95

## Sides

Confit Garlic Button Mushrooms <b>V GF VA</b>	£4.50	Crispy French Fries <b>GFA</b>	£4.50
Triple-Cooked Chunky Chips with Sea Salt <b>V GFA</b>	£4.95	Buttered Market Greens <b>V GF VA</b>	£4.50
New Potatoes Tossed in Butter & Parsley <b>V GF VA</b>	£4.50	Rocket, Pear, Parmesan and Balsamic Salad <b>V GF</b>	£4.50
Dressed House Mixed Salad <b>GF VE</b>	£4.50		

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