

A LA CARTE MENU

Starters

Soup of the Day V GFA VA Served with Baked Ciabatta & Butter	£7.95
Baked Cod & Salmon Fishcake GF With Free-Range Poached Egg, White Wine Butter Sauce & Crispy Capers	£8.95
Melon, Mango & Avocado GF VE with Lime Sorbet & Micro Lemon Balm	£7.95
Pear, Stilton, Caramelised Shallot & Pine Nut, Puff Pastry Tart V Topped with Baby Leaves & Cranberry Dressing	£7.95
Continental Meat Platter GFA Parma Ham, Chorizo, Milano Salami, Grilled Aubergines, Bocconcini Mozzarella Balls, Mixed Olives & Crusty Bread	£8.95
Chilli & Confit Garlic Tiger Prawns GF With Steamed Asparagus, Cherry Tomatoes & Parsley	£9.50

Mains

Seared Gressingham Duck Breast GF DFA With Poached Pear & Red Wine Reduction, Butternut Squash Purée, Tenderstem Broccoli & Sauteed New Potatoes	£19.50
Spinach & Ricotta Filo Strudel V With Mediterranean Vegetables, Roasted Red Pepper, Plum Tomato Sauce & Crispy Basil	£15.50
Pan-Fried Maple Glazed Bedfordshire Pork Tenderloin GF DFA Creamy Savoy Cabbage & Bacon, Spring Onion, Mash & Pink Peppercorn Red Wine Jus	£17.95
Pan-Fried Sea Bream Fillet GF With Saffron Fondant Potatoes, Wilted Spinach, Baby Prawn & White Wine Cream	£17.95
Free-Range Chicken Breast Supreme GF DFA Served with Warm Salad of Baby Potatoes, Fresh Asparagus, Rocket, Shallot, Roast Plum Tomato, Capers & Parsley Sauce	£16.95
Woburn Estate Venison GF With Caramelized Shallot Puree, Thyme & Cheddar Dauphinoise, Pak Choi, Port Wine & Berry Jus	£24.95

Griddle

English Beef Fillet 8oz GF	£30.95
28 Days Hung English Beef Sirloin 8oz GF	£28.95

All Steaks are served with Griddled Plum Tomato, Chargrilled Flat Mushroom and a choice of Hand-Cut Chunky Chips or French Fries

Grilled Marinated Halloumi Cheese V GF Included in the price is your choice of two items from the Sides Menu	£14.95
Large Crispy Skinned Sea Bass Fillet GF With Chef's Tomato & Mango Salsa and Burnt Lemon Wedge Included in the price is your choice of two items from the Sides Menu	£18.50

Additional Sauces	each £3.00
■ Creamy Green Peppercorn & Brandy	
■ Creamy Mushroom, White Wine & Confit Garlic	
■ Red Wine Jus	

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 Gelatin 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.

For parties of 8 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.

A LA CARTE MENU

Salads

Baby Spinach, Cherry Tomato, Cucumber, Avocado & Mango Salad with a Citrus Dressing, Herb Croutons V GFA VA **£9.95**

Optional Extras

- **Marinated Cajun Chicken & Sour Cream** + **£6.00**
- **Hot Smoked Kiln Scottish Salmon Flakes** + **£6.50**
- **Marinated Tofu** VE + **£5.00**
- **Chilli & Garlic Tiger Prawn Skewers** + **£6.00**
- **Greek Feta Cubes** V + **£5.50**

Sides

- **Dressed House Salad** GF VE **£3.95**
- **Crispy French Fries** GF VE **£3.95**
- **Steamed Green Beans & Toasted Almonds** V GF VA **£3.95**
- **Buttered Market Greens** V GF VA **£3.95**
- **Triple-Cooked Chunky Chips with Sea Salt** V GF VE **£3.95**
- **Dauphinoise Potatoes with Thyme & Mild Cheddar** V GF **£4.50**

Desserts

Crème Brulée of the Day V GFA **£7.95**
With Shortbread Biscuit

Belgian Dark Chocolate Brownie V **£7.95**
With Honeycomb Ice-Cream

Glazed Lemon Tart V **£7.95**
With Saffron Clotted Cream & Fresh Raspberries

Mango Parfait V GF **£8.50**
With Strawberry Mint Salsa & Coconut Sorbet

Double Decker Chocolate & Crème Caramel Ice Cream Cake V **£8.50**
With Toffee Sauce

Selection of Artisan-Made Cheese V GFA **£9.50**
Served with Celery, Apple Salad, Grapes, Chutney & Crackers

Platter of 3 Cheeses **£9.50**
Platter of 4 Cheeses **£10.95**

Selection of Premium Ice Creams & Sorbets V GF VA **£2.50**
Ask your Server for flavours

1 Scoop **£2.50**
2 Scoops **£4.50**
3 Scoops **£6.50**

Coffees and Teas

Coffee Decaffeinated Available, Alternative Milks Available Upon Request

Americano	£3.50	Café-Latte	£4.00	Macchiato	£3.50
Flat White	£4.00	Single Espresso	£3.00	Liqueur Coffee	£7.50
Cappuccino	£4.00	Double Espresso	£3.50		

Tea

Traditional English Tea	£3.50	Herbal	£3.50	Hot Chocolate	£4.00
Earl Grey	£3.50	(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)			

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 Gelatin 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.

For parties of 8 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.