

A LA CARTE MENU

Starters and Light Dishes

Soup of the Day V GFA DFA Served with Baked Ciabatta and Butter	£7.95
Stilton, Port and Redcurrant Mousse V GFA Apple, Celery, Grapes, Walnuts and Brioche Croutons	£8.50
Crispy Squid Rings with Roasted Chorizo Pea Puree, Crispy Leek Chiffonade and Parsley Caper Butter	£8.95
Salmon and Cod Fishcakes GFA Soft Poached Egg, Lemon Butter Sauce and Crispy Capers	£8.95
Pan Fried Jumbo Prawns GF DFA Chilli and Confit Garlic, Roasted Cherry Tomatoes & Courgette	£9.50
Crumbled Baked Goats Cheese V GFA On a Puff Pastry Base with Red Onion Chutney, Dressed Rocket Salad & Pecan Nuts	£8.95
Pan-Seared Beef Sirloin Strips GFA Pink Peppercorn and Brandy Cream on a Flat Mushroom with Crispy Red Onion Stack	£9.95
Parma Ham, Mozzarella and Artichoke GFA With Fresh Tomato and Crispy Basil	£7.95

Mains

Cannon of British Lamb Loin GF DFA Thyme Potato Rosti, Caramelised Shallot Puree, Tenderstem Broccoli and Redcurrant Jus	£26.95
Pan-Fried Woburn Estate Rump of Venison GF Mature Cheddar Dauphinoise Potatoes, French Beans and A Port & Berries Jus	£25.95
Oven Roasted Cod Fillet GF DFA Smoked Salmon and Dill Velouté, Braised Saffron New Potatoes and Wilted Spinach	£21.95
Chef's Vegetarian Platter V GFA VA A Selection of Three Small Vegetarian Dishes	£17.95
Parmesan and Herb Crusted Bedfordshire Pork Tenderloin GFA DFA Maple and Sage Braised Carrots, Sugar Snaps, Apple Puree, Creamed Potatoes and Cider Jus	£19.95
Pan-Roasted Chicken Breast Supreme GFA Sautéed Wild Mushrooms & Tarragon, Leek Puree, Rosemary Parmentier Potatoes and Balsamic Reduction	£19.95
Pan-Fried Scottish Seatrout Fillet GF DFA Pea Puree, Parsley crushed New Potatoes, Baby Prawns, Prosecco Butter Sauce and Sautéed Green Beans	£20.95
Risotto of The Day V GF DFA (Please ask server for today's offer)	£17.95

Griddle

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

		Sauces:	
English Beef Fillet 8oz. GFA	£33.95	■ Creamy Green Peppercorn & Brandy	GF £3.50
28 days Hung English Beef Sirloin 8oz. GFA	£29.95	■ Creamy Mushroom, White Wine & Confit Garlic	GF £3.50
21 days Matured Rump of Beef 8oz. GFA	£24.95	■ Red Wine Jus	GF DF £3.50

For all Griddle menu 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 GF DFA	£20.95
Swordfish Steak with Parsley Caper Butter GF DFA	£21.95
Lemon & Thyme Butterfly Chicken Breast Fillet GF DFA	£19.95
Grilled Marinated Halloumi Cheese V GF	£17.50

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 Option 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 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.

Salads

Baby Spinach, Edamame Beans, Bulgur Wheat, Cherry Tomato, Mixed Bell Pepper and Pomegranate Dressing V GFA VA DFA **£10.95**

Add on toppings

- Pan-Fried Chilli Jumbo Prawn Skewers GF DFA **£7.50**
- Marinated Cajun Chicken GF DFA **£6.95**
- Greek Feta Cubes V GF **£5.95**
- Pan fried Halloumi V GFA **£6.50**

Sides

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|--------------------------------------------------|-------|--------------------------------------------------------------|-------|
| Triple-Cooked Chunky Chips with Sea Salt V GF VA | £4.95 | Crispy French Fries GF VA | £4.50 |
| New Potatoes Tossed in Butter & Parsley V GF VA | £4.50 | Buttered Market Greens V GF VA | £4.50 |
| Confit Garlic Button Mushrooms V GF VA | £4.50 | Rocket, Shaved Parmesan, Pear & Balsamic Dressing Salad GF V | £4.50 |
| Dressed House Salad V GF VA | £4.50 | | |

Desserts

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|--------------------------------------------------------------|--------------|------------------------------|---------------|
| Apple, Cinnamon & Roasted Pecan Nuts Strudel V | £8.50 | | |
| Vanilla Ice Cream or Custard | | | |
| Sticky Toffee Pudding V | £7.95 | | |
| Caramel Ice Cream and Toffee Sauce | | | |
| Mango Parfait V GF | £8.50 | | |
| Coconut Sorbet and Raspberries Coulis | | | |
| Belgian Dark Chocolate Brownie V | £8.50 | | |
| Honeycomb Ice Cream | | | |
| Lime & Gin Posset V GFA | £8.50 | | |
| Shortbread Biscuits | | | |
| Selection of Artisan-Made Cheese V GFA | | Platter of 3 Cheeses: | £9.95 |
| Served with Celery, Apple Slices, Grapes, Chutney & Crackers | | Platter of 4 Cheeses: | £11.95 |
| Selection of Premium Ice Creams & Sorbets V GF VA | | 1 Scoops: | £2.95 |
| Ask your Server for Flavours | | 2 Scoops: | £4.95 |
| | | 3 Scoops: | £6.50 |

Please ask your server for suitable Dairy and Gluten free dessert options

Coffees and Teas

Coffee (Decaffeinated Available, Alternative Milks Available Upon Request)

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|-------------------|--------------|------------------------|--------------|-------------------------------------|--------------|
| Americano | £3.50 | Café-Latte | £4.00 | Macchiato | £3.50 |
| Flat White | £4.00 | Single Espresso | £3.00 | Liqueur Coffee | £7.95 |
| Cappuccino | £4.00 | Double Espresso | £3.50 | (Irish, Baileys, Tia Maria, Brandy) | |

Tea

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|--------------------------|--------------|-------------------------------------------------------------|--------------|----------------------|--------------|
| English Breakfast | £3.50 | Herbal | £3.50 | Hot Chocolate | £4.00 |
| Earl Grey | £3.50 | (Lemon & Ginger, Peppermint, Green Tea, Mixed Bred Berries) | | | |

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