



A LA CARTE MENU

STARTERS

Soup of the Day (V) (GFA)	£7.50
Served in a Crusty Rustic Bread Bowl	
Pan Seared Scallops (GF)	£9.95
In Brown Butter with Pea Puree & Crispy Pancetta Crumbs	
Asparagus Spears (V) (GFA)	£8.50
With Poached Free Range Eggs, Hollandaise Sauce & Puff Pastry Sticks	
Lightly Spiced Potted Crab & Shrimp (GFA)	£8.50
With Sour Dough Croute & Pickled Vegetable Salad	
Wild Mushrooms & Spinach (V)	£7.95
Served in a Confit Garlic & Parsley Cream on a Toasted English Muffin topped with Crispy Leeks Chiffonade	
Baked Goats Cheese & Confit Plums(V)	£7.50
Rolled in Crispy Filo Pastry, Pine Nuts, Red Grapes & Curly Endive Salad	
Smoked Chicken Breast (GFA)	£7.95
With Avocado, Orange, Walnuts & Rocket Salad with Maple Syrup Mustard Dressing	

MAINS

Pan Fried Rump of Woburn Estate Venison (GF)	£22.95
With Rosti Sage Potatoes, Red Currant Jus, Roast Beetroot & Tenderstem Broccoli	
Lobster Thermidor (GF)	£22.95
With Buttered Fine Beans, Steamed New Season Potatoes & Shellfish Bisque	
Beef Fillet Wellington (GFA)	£23.95
With Cheddar & Thyme Dauphinoise Potatoes, Sautéed Wild Mushroom & Rich Veal Red Wine Reduction	
Pan Fried Hake Fillet (GF)	£16.95
With Saffron Creamed Potatoes, Buttered Baby Spinach, Prawns & Velouté Vermouth	
Rump of Spring Lamb (GF)	£17.95
With Roasted Parisienne Potatoes, Red Wine & Mint Jus, Roasted Shallot Puree, Steamed Chantenay Carrots & Green Beans	
Duo of Free-Range Chicken Breast Supreme & Confit Leg Bon-Bon	£15.95
With Baby Corn, Chorizo & Chives Potato Cake and Chicken Jus	
Chef's Vegetarian Platter(V)	£14.50
A Selection of Three Fresh Small Dishes. Please Ask Your Server for Today's Dishes	

GRIDDLE

English Beef Fillet (GF)	8oz £25.95
	10oz £29.95
28 Days Hung English Beef Sirloin (GF)	8oz £23.95
	10oz £27.95

(All Steaks are Served with Griddled Plum Tomato,
Chargrilled Flat Mushroom & a Choice of Hand Cut Chunky Chips or French Fries)

Grilled Marinated Halloumi Cheese (V)	£13.50
Included in the price is your choice of two items from the sides menu.	
Large Crispy Skinned Sea Bass Fillet (GF)	£15.95
With the Chef's Tomato & Mango Salsa and Burnt Lemon Wedge	
Included in the price is your choice of two items from the Sides menu.	

V- Vegetarian GF- Gluten Free GFA- Gluten Free Adaptable – This dish can be adapted to Gluten Free 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



SIDES

all at £3.50 each

- Dressed House Salad
- Confit Garlic Sautéed mushrooms
- Steamed and Buttered Market Greens
- Triple-Cooked Chunky Chips with Sea Salt
- Crispy French Fries
- Dauphinoise Potatoes

SAUCES

all at £3.00 each

- Creamy Green Peppercorn & Brandy
- Creamy Mushroom, White Wine & Confit Garlic
- Red Wine Jus

DESSERTS

Belgian Dark Chocolate Brownie (V)	£6.95
With Fior Di Latte Ice Cream & Honeycomb Shards	
Mediterranean Orange Pie (V)	£6.95
With Clotted Cream & Crushed Roasted Pistachios	
Traditional Vanilla Crème Brûlée (V) (GFA)	£6.95
With Shortbread & Fresh Raspberries	
Rustic Flat Apple Tart (V)	£7.50
With Caramel Ice Cream	
Blueberry Crepes (V)	£6.95
With Honey Whipped Cream	
Selection of Artisan-Made Cheese (V)	
Served with Celery, Apple Salad, Grapes, Chutney & Crackers	
	Platter of 3 Cheeses £8.95
	Platter of 4 Cheeses £10.95
Selection of Premium Ice Creams and Sorbets (V) (GF)	
	1 scoop £2.50
	2 scoops £4.00
	3 scoops £5.00

COFFEES AND TEAS

Coffee

(decaffeinated available)

Americano	£3.00	Single Espresso	£2.00
Flat White	£3.50	Double Espresso	£3.00
Cappuccino	£3.50	Macchiato	£3.50
Café Latte	£3.50	Liqueur Coffee	£6.50

Tea

Traditional English Tea	£3.00
Earl Grey	£3.00
Herbal	£3.00
(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)	

Hot Chocolate	£3.50
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