



A LA CARTE MENU

Starters

Soup of the Day V, GFA, VA Served with Baked Ciabatta & Butter	£7.50
Pan-Fried Black Pearl Scallops GF With Cauliflower Puree, Smoked Bacon Crumbs & Beurre Noisette with Capers	£10.95
Red Leicester Cheddar, Roast Walnut & Spinach Arancini V Served with Saffron Mayo & Crispy Basil	£7.50
Venison Terrine GF Wrapped in Parma Ham With Pistachio & Juniper Served with Plum Purée	£8.50
Honey Baked Goat's Cheese V, GFA With Beetroot Salad, Air-Dried Cherry Tomato, Roasted Shallots & Garlic Emulsion with Brioche Croutons	£7.95
Free Range Chicken Breast Strips GF With Stilton & White Wine Cream Served on Baked Field Mushrooms	£7.95
Dill Cured Gravlax GFA With Whole Grain Mustard, Bacon & Potato Salad, Granary Bread & Dressed Leaves	£8.50

Mains

Slow-Cooked Lamb Shank GF Served with Creamed Herbed Potatoes, Steamed French Beans, Red Currant & Red Wine Jus	£18.50
Confit Bedfordshire Pork Belly GF With Mashed Potatoes, Braised Savoy Cabbage, Apple Cider Jus & Crackling	£17.50
Baked Salmon Supreme GF Loch Duart farmed with Crushed New Potatoes, Tenderstem Broccoli & Sauce Vierge	£17.95
Pan-Fried Free Range Chicken Breast GF Served with Parmentier Potatoes, Wilted Mushrooms, Leeks & White Wine Cream	£15.95
Wiltshire Clear Water Trout Fillets GF Pea, Spring Onion & Chorizo Risotto with Lemon Infused Oil	£17.50
Pan-Fried Rump of Woburn Estate Venison GF Served with Roasted Sweet Shallots, Chestnut Mushrooms, Baby Carrots, Green Beans, Madeira Jus & Dauphinoise Potatoes	£23.95
Chef's Vegetarian Platter V, GFA, VA A selection of three Fresh Small Dishes. Please ask your Server for today's dishes	£14.95

Griddle

English Beef Fillet GF	8oz £28.95
	10oz £31.95
28 Days Hung English Beef Sirloin GF	8oz £26.95
	10oz £29.95
<i>All Steaks are served with Griddled Plum Tomato, Chargrilled Flat Mushroom & a choice of Handcut Chunky Chips or French Fries</i>	
Grilled Marinated Halloumi Cheese V	£13.95
Included in the price is your choice of two items from the Sides Menu	
Large Crispy Skinned Sea Bass Fillet GF	£17.50
With 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 VA - Vegan Adaptable - This dish 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.



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Sides

all at £3.95 each

- Dressed House Salad
- Confit Garlic Sautéed Mushrooms
- Steamed & 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
- Mushroom, White Wine & Confit Garlic
- Red Wine Jus

DESSERTS

- White Chocolate, Whiskey & Brioche Pudding V** £7.50
Served With Custard or Madagascan Vanilla Ice Cream
- Baked Cheesecake V, GF** £7.95
Served With Raspberry Sorbet
- Winter Eton Mess V, GF** £6.50
With Mulled Wine, Mixed Berries, Meringue & Cream
- Belgian Dark Chocolate Brownie V** £6.95
With Honeycomb Ice Cream
- Honey Roasted Plum, Apple, Cinnamon & Almond Flaked Crumble V, VA** £7.50
With Custard

Ice Cream and Sorbet

- Selection of Quality Ice Cream & Sorbets V, GF**
 - 1 Scoop £2.50
 - 2 Scoops £4.50
 - 3 Scoops £6.00

Artisan Cheese Board

- Selection of three British Artisan Cheeses V**
 - Platter of 3 Cheeses £8.85
 - Platter of 4 Cheeses £10.95

COFFEES AND TEAS

Coffee Decaffeinated available

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|------------|-------|-------------------|-------|
| Americano | £3.50 | Espresso - Single | £3.00 |
| Flat White | £4.00 | Espresso - Double | £3.50 |
| Cappuccino | £4.00 | Macchiato | £4.00 |
| Café-Latte | £4.00 | Liqueur Coffee | £6.50 |

Tea

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|-------------------------|-------|--|-------|
| Traditional English Tea | £3.00 | Herbal | £3.00 |
| Earl Grey | £3.00 | (Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries) | |
| | | Hot Chocolate | £3.50 |

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