

A LA CARTE MENU

Starters and Light Dishes

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

Mains

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

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. GFA £25.95

28 days Hung English Beef Sirloin 8oz. GFA £31.95

8 oz Rump of Woburn Estate Venison GF £29.95
(Venison includes red wine jus)

Sauces

A selection of sauces to accompany your meal

Green Peppercorn & Brandy GF £3.95

Creamy Mushroom, White Wine & Confit Garlic GF £3.95

Red Wine Jus GF DFA £3.95

Blue Cheese Sauce GF £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 GF DFA £21.95

10 oz British Pork Loin with Sweet Chili Glaze GF DFA £23.95

Lemon & Thyme Butterfly Chicken Breast Fillet GF DFA £20.95

Grilled Marinated Halloumi Cheese GF V £17.95

Jumbo Prawn Skewers Marinated in Confit Garlic and Herbs GF £19.95

Sides

Confit Garlic Button Mushrooms V GF VA £4.50

Triple-Cooked Chunky Chips with Sea Salt V GFA £4.95

New Potatoes Tossed in Butter & Parsley V GF VA £4.50

Dressed House Mixed Salad GF VE £4.50

Crispy French Fries GFA £4.50

Buttered Market Greens V GF VA £4.50

Rocket, Pear, Parmesan and Balsamic Salad V GF £4.50

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 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.