

A LA CARTE MENU

Starters and Light Dishes

Soup of the day V GFA DFA Served with Baked Ciabatta and Butter	£8.50
Pan Fried Chicken Breast Strips GFA White Wine Sauce & Smoked Cheddar Sauce on A Baked Field Mushroom	£8.95
Goats Cheese Bon Bon with Roasted Pistachios GFA Toasted Sourdough, Cucumber and Grape Salad	£8.95
Blue Cheese Fritter with Chilli Jam GFA Dressed Mixed Leaves, Plums & Candied Pecans	£8.95
Crispy Squid Rings with Roasted Chorizo Pea Puree, Crispy Leek Chiffonade and Parsley Caper Butter	£8.95
Smoked Haddock, Cod & Salmon Fishcake GFA Soft Poached Egg, Lemon Butter Sauce and Crispy Capers	£9.50
Confit Gressingham Duck Legs & Chicken Terrine GFA DFA Toasted Brioche, Apple & Pear Chutney, Mixed Baby Leaves	£9.50
Pan Fried Jumbo Prawn Skewers with Garlic GFA DFA Julienne Vegetables, Honey, Ginger, Sesame & Chilli Dressing	£9.95

Mains

British Beef Fillet Wellington With Sauteed Mixed Mushrooms, Tenderstem Broccoli, Dauphinoise Potatoes & Red Wine Jus	£32.95
Pan Fried Cod Loin GF DFA Steamed Pak Choi, Parsley Crushed New Potatoes, Lemon Oil & Cucumber Salsa	£22.95
Monkfish Tail GF DFA Wrapped in Parma Ham, with Sun Blushed Tomato & Salmon Cake, Wilted Spinach, Cod Velouté & Leek Puree	£23.95
Chef's Vegetarian Dish of the Day V VA GFA (Please ask your server for today's dish)	£17.95
Pan Roasted Chicken Breast Supreme GFA Butter Tossed Baby Potatoes, French Beans, Paprika, Chorizo & White Wine Sauce	£19.95
Duo of Bedfordshire Confit Pork Belly and Pan Fried Tenderloin GF Creamy Savoy Cabbage & Crispy Bacon, Spring Onion Mash Potato, Honey Roast Apple & Cider Jus	£22.95
Roasted Rump of Lamb GF DFA Sauteed Green Beans, Caramelised Shallot Puree, Dauphinoise Potatoes, Rosemary & Red Wine Jus	£25.95
Risotto of the Day V VA GFA (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

English Beef Fillet 7oz. GFA	£34.95
28 days Hung English Beef Sirloin 8oz. GFA	£29.95
21 days Matured Rump of Beef 8oz. GFA	£24.95

Sauces

A selection of sauces to accompany your meal

Green Peppercorn & Brandy GF	£3.50
Creamy Mushroom, White Wine & Confit Garlic GF	£3.50
Red Wine Jus GF DFA	£3.50
Blue Cheese Sauce GF	£3.50

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	£20.95
8oz Rump of Woburn Estate Venison GF DFA	£25.95
Lemon & Thyme Butterfly Chicken Breast Fillet GF DFA	£19.95
Grilled Marinated Halloumi Cheese GF V	£17.95
Scottish Seatrout Fillet with Parsley Caper Butter GF	£20.95

Sides

Beetroot, Horseradish and Rocket Salad GF	£4.50	Confit Garlic Button Mushrooms V GF VA	£4.50
Triple-Cooked Chunky Chips with Sea Salt V GFA	£4.95	Crispy French Fries V GFA	£4.50
New Potatoes Tossed in Butter & Parsley V GF VA	£4.50	Buttered Market Greens V GF VA	£4.50
Dressed House Salad GF VE	£4.50	Creamy Mash Potato V GF	£4.50

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