



# A LA CARTE MENU

## STARTERS

<b>Soup of the Day (V) (GFA)</b>	<b>£7.50</b>
Served in a Crusty Rustic Bread Bowl	
<b>Vegetarian Risotto of the day(V)</b>	<b>Starter £7.50</b>
Please ask your server for today's dish	
<b>Pan Fried Scallops (G.F.A)</b>	<b>£9.95</b>
With cauliflower Puree, Bacon Crumbs, Lemon Infused Oil & Cucumber Salsa	
<b>Smoked Salmon Rilette(GFA)</b>	<b>£7.50</b>
With Spring onion, Mixed leaves salad & Ciabatta toast	
<b>Warm Goat Cheese on Toasted Brioche(V)</b>	<b>£6.95</b>
With Pear & Leaves Salad, Red Currant Dressing, Toasted Walnut & Red Onion Chutney	
<b>Pan fried Marinated English Beef Strips</b>	<b>£8.50</b>
With Creamy Blue Cheese sauce & Grilled Courgettes	
<b>Mediterranean Mix Plate(GF)</b>	<b>£8.00</b>
Parma Ham, Grilled Marinated vegetables, Buffalo Mozzarella, Sun Blushed tomatoes & Green Olives	
<b>Summer Mixed Salad</b>	
with Avocado, Iceberg Lettuce, orange segments, Pomegranate & Greek Yoghurt dressing(V)	<b>£10.00</b>
<b>Add</b> Salmon, Bacon, Chicken, Halloumi or Beef Fillet strips	<b>Extra £5.00</b>

## MAINS

<b>Pan Fried Rump of Woburn Estate Venison(GF)</b>	<b>£22.95</b>
With Beetroot Puree, Thyme Parisienne Potatoes, Honey & Butter Carrots, Steamed French Beans & Port Wine Jus	
<b>Pan-Friend Gressingham Duck Breast (GF)</b>	<b>£18.95</b>
With Dauphinoise Potatoes, Tenderstem Broccoli, Red Currant, Port & Berry Juice	
<b>Free Roasted Range Chicken Breast Supreme(GF)</b>	<b>£16.00</b>
With Chestnut Mushroom Risotto, Tenderstem Broccoli, Herbed Butter & Parmesan	
<b>Pan Fried Salmon Supreme(GF)</b>	<b>£16.95</b>
Spring Onion & Sun Blushed Tomato Crushed New Potatoes, Market Greens & Creamy White Wine & Lobster Bisque	
<b>Medallion of English Pork Tenderloin(GF)</b>	<b>£16.50</b>
Honey Baked Apples, Creamed Potatoes, Cider Jus, Crackling, Vanilla Apple Puree & Steamed Broccoli	
<b>Baked Cod(GFA)</b>	<b>£15.95</b>
With Chorizo & Pea Fricassee & Buttered Tossed Baby Potatoes	
<b>Chef's Vegetarian Platter(V)</b>	<b>£14.50</b>
A selection of three Fresh Small Dishes. Please ask your Server for today's dishes	

## GRIDDLE

<b>English Beef Fillet(GF)</b>	8oz <b>£24.95</b>
	10oz <b>£29.95</b>
<b>28 days Hung Beef Sirloin(GF)</b>	8oz <b>£23.95</b>
	10oz <b>£27.95</b>
(All steaks are served with griddled plum tomato, Chargrilled flat mushroom & a choice of Hand cut Chunky chips or French fries)	
<b>Grilled Marinated Halloumi cheese(V)</b>	<b>£13.50</b>
Included in the price is your choice of two items from the Sides menu	
<b>Large Crispy Skinned Sea Bass Fillet(GF)</b>	<b>£15.50</b>
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	
<b>Fish of the Day</b> with an accompanying sauce	<b>£ Market Price</b>
All of our Fish is delivered fresh. 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

## SAUCES

all at £3.00 each

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

## DESSERTS

<b>Chocolate Brownie (V)</b>	<b>£6.95</b>
With Caramel Ice-Cream	
<b>Cinnamon Apple Tart Tatin (V)</b>	<b>£6.95</b>
With Honeycomb Ice-cream	
<b>Lime &amp; Gin Posset (V) (GFA)</b>	<b>£5.95</b>
With shortbread Biscuits & strawberry salsa	
<b>Baked Vanilla Cheesecake</b>	<b>£6.95</b>
With Raspberry Sorbet	
<b>Peach &amp; Caramel Pain Perdu (V)</b>	<b>£6.50</b>
With Clotted Cream & Lemon Balm	
<b>Selection of Artisan-made Cheese (V)</b>	
Platter of 3 cheeses <b>£8.95</b>	
Served with Celery, Apple Salad, Grapes, Chutney, Fruit Bread and Crackers	
	Platter of 4 cheeses <b>£10.95</b>
<b>Selection of Premium Ice Creams and Sorbets (V) (GF)</b>	
	1 scoop <b>£2.50</b>
	2 scoops <b>£4.00</b>
	3 scoops <b>£5.00</b>

## COFFEES AND TEAS

### **Coffee** (decaffeinated available)

Liqueur coffee	<b>£6.50</b>	Single espresso	<b>£2.00</b>
Filter coffee	<b>£3.00</b>	Double espresso	<b>£3.00</b>
Americano	<b>£3.00</b>	Café latte	<b>£3.00</b>
Cappuccino	<b>£3.00</b>	Macchiato	<b>£3.00</b>

### **Tea**

Traditional English tea	<b>£3.00</b>
Earl Grey	<b>£3.00</b>
Herbal	<b>£3.00</b>

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