



A LA CARTE MENU

Starters

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

Mains

Pan Fried Rump of Woburn Estate Venison GF With Rosti Sage Potatoes, Red Currant Jus, Roast Beetroot & Tenderstem Broccoli	£22.95
Baked Cod and Smoked Haddock GF With Dill and Spring Onion, Crushed New Potatoes, Steamed Green Beans & Lemon Infused Salsa Verde	£16.95
Beef Fillet Wellington GFA With Cheddar & Thyme Dauphinoise Potatoes, Sautéed Wild Mushroom & Rich Veal Red Wine Reduction	£23.95
Pan Fried Hake Fillet GF With Saffron Creamed Potatoes, Buttered Baby Spinach, Prawns & Vermouth Velout	£16.95
Pan-fried Gressingham Duck Breast GF With Roasted Parisienne Potatoes, Red Currant & Red Wine Jus, Roasted Shallot Puree, Steamed Chantenay Carrots & Green Beans	£18.50
Duo of Free-Range Chicken Breast Supreme & Confit Leg Bon-Bon GF With Baby Corn, Chorizo & Chives Potato Cake and Chicken Jus	£15.95
Chef's Vegetarian Platter V, VA A selection of three Fresh Small Dishes. Please ask your Server for today's dishes	£14.50

Griddle

English Beef Fillet GF	8oz £27.95 10oz £29.95
28 Days Hung English Beef Sirloin GF	8oz £25.95 10oz £27.95
<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	£13.50
Included in the price is your choice of two items from the Sides Menu	
Large Crispy Skin Sea Bass Fillet GF	£16.95
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 including dairy free. 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
- Creamy Mushroom, White Wine & Confit Garlic
- Red Wine Jus

DESSERTS

Belgian Dark Chocolate Brownie V With Fior Di Latte Ice Cream & Honeycomb Shards	£6.95
Mediterranean Orange Pie V With Clotted Cream & Crushed Roasted Pistachios	£6.95
Traditional Vanilla Crème Brûlée V, GFA With Shortbread & Fresh Raspberries	£6.95
Rustic Flat Apple Tart V With Caramel Ice Cream	£7.50
Blueberry Crepes V With Honey Whipped Cream	£6.95
Selection of Artisan-Made Cheese V Served with Celery, Apple Salad, Grapes, Chutney & Crackers	Platter of 3 Cheeses £8.85 Platter of 4 Cheeses £10.95
Selection of Premium Ice Cream & Sorbets V, GF	1 Scoop £2.50 2 Scoops £4.50 3 Scoops £6.00

COFFEES AND TEAS

Coffee Decaffeinated available

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

Tea

Traditional English Tea	£3.00	Hot Chocolate	£3.50
Earl Grey	£3.00		
Herbal	£3.00		

(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)

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