

A LA CARTE MENU

STARTER

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 smoked bacon crumbs	£9.95
WILD MUSHROOM & SPINACH (V) (VA) Served in a confit garlic & parsley cream on a toasted English muffin	£7.50
TRIO OF SMOKED SALMON, TROUT & MACKEREL RILLETTE (GFA) With capers, herbs, croute & dressed mixed leaves	£8.50
GOAT CHEESE & CONFIT PLUMS (V) Rolled in crispy filo pastry served with roasted walnut, fresh apple, baby leaves & port wine reduction	£7.50
PAN-FRIED FREE RANGE CHICKEN BREAST STRIPS (GF) Gouda cheese sauce and leek chiffonade served on baked portobello mushrooms	£7.95
PARMA HAM, MOZZARELLA & MELON (GF) With mixed leaves salad & mango salsa	£7.50

MAINS

PAN FRIED RUMP OF WOBURN ESTATE VENISON (GF) With rosti sage potatoes, red currant jus, roast beetroot & tenderstem broccoli	£22.95
BAKED HAKE FILLET (GF) With saffron creamed potatoes, buttered baby spinach, prawns & Vermouth velouté	£16.95
PAN FRIED GRESSINGHAM DUCK BREAST (GF) With parsley tossed parisiene potatoes, red currant & red wine jus, steamed French beans & fennel	£18.95
FREE-RANGE CHICKEN BREAST SUPREME (GF) With pea chorizo fricassee, sauteed new potatoes & rich chicken jus	£15.95
SEARED SWORDFISH STEAK (GF) With brandy lobster bisque, market greens, crushed new potatoes & cucumber salsa	£17.50
PAN-ROASTED BEDFORDSHIRE PORK TENDERLOIN (GF) With honey glazed carrot, baked apple puree, herbs, creamed potatoes & steamed French beans	£16.95
CHEF'S VEGETARIAN PLATTER (V) (VA) (GFA) 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 DAY HUNG ENGLISH BEEF SIRLOIN (GF)	8OZ - £25.95 10OZ - £27.95

All steaks are served with Griddled plum tomato, chargrilled flat mushroom & a choice of hand cut chunky chips or French fries

GRILLED MARINATED HALLOUMI CHEESE (V) With your choice of two items from the sides menu	£13.50
LARGE CRISPY SKIN SEABASS FILLET (GF) With the Chef's tomato & mango salsa and burnt lemon wedge, with your choice of two items from the sides menu	£16.95

(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 & 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 drinks 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 £3.75 each

DRESSED HOUSE SALAD

CONFIT GARLIC SAUTEED MUSHROOMS

STEAMED & BUTTERED MARKET GREENS

TRIPLE-COOKED CHUNKY CHIPS WITH SEA SALT

CRISPY FRENCH FRIES

DAUPHINOISE POTATOES

SAUCES

All £3.00 each

CREAMY GREEN PEPPERCORN & BRANDY

CREAMY MUSHROOMS, 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 CAKE (V)

With clotted cream & crushed roasted pistachios

£6.95

TRADITIONAL CRÈME BRÛLÉE (V) (GFA)

With shortbread & fresh raspberries

£6.95

RUSTIC FLAT APPLE TART (V)

With caramel ice cream

£7.50

BAKED VANILLA CHEESECAKE (V) (GF)

Served with strawberry salsa

£7.50

SELECTION OF ARTISAN-MADE CHEESE (V) (GFA)

Served with celery, apple salad, grapes, chutney & crackers

SELECTION OF PREMIUM ICE CREAMS & SORBETS (V) (GF)

PLATTER OF 3 CHEESES £8.95

PLATTER OF 4 CHEESES £10.95

1 SCOOP £2.50

2 SCOOPS £4.50

3 SCOOPS £6.00

COFFEE

Decaffeinated available

AMERICANO

£3.50

SINGLE ESPRESSO

£3.00

FLAT WHITE

£3.50

DOUBLE ESPRESSO

£4.00

CAPPUCINO

£3.50

MACCHIATO

£3.50

CAFE LATTE

£3.50

LIQUEUR COFFEE

£6.50

TEA

TRADITIONAL ENGLISH TEA

£3.00

EARL GREY

£3.00

HERBAL

Choice of lemon & ginger, peppermint, green tea or mixed red berries

£3.00

HOT CHOCOLATE

£3.50

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