



A LA CARTE STARTERS



Soup of the Day V GFA	£7.50
Served in a Crusty Rustic Bread Bowl	
Vegetarian Risotto of the Day V	£7.50
Please ask your server for today dish	
Free Range Chicken & Ham Hock Terrine GFA	£7.50
With Piccalilli and Ciabatta Croutes	
Sliced Smoked Duck Breast GF	£8.00
Carrot and Star Anise Puree with Carrot Walnut Remoulade	
Gravadlax of Salmon & Dill GFA	£8.50
With Beetroot & Horseradish Jelly, Whole Grain Bread & Cream Cheese	
Honey Baked Goat Cheese GFA V	£7.50
With Brioche Toast, Almonds, Balsamic Syrup, Grapes & Mix Leaves Salad	
Baked Field Mushrooms GF V	£6.95
Topped with Roasted Winter Vegetables, Applewood Smoked Cheddar Sauce & Leeks Chiffonade	

MAINS

Pan-fried Rump of Woburn Estate Venison GF	£21.95
With Shallots, Beetroot, Cheddar & Thyme Dauphinoise Potatoes and Port Wine Jus	
Slow Cooked Lamb Shank GF	£17.95
Served with Herbs Creamed Potatoes, Steamed Market Greens, red Wine, red Currant & Mint Jus.	
Free Range Chicken Breast Supreme GF	£16.50
Wrapped in Parma Ham, Served with Crispy Parmentier, Sauteed Mushrooms & Truffle Jus	
Pan Roasted Gressingham Duck Breast GF	£18.95
Served with Sweet Potatoes Puree, Roast Root Vegetables & Berry Jus	
Pan-Fried Medallion of Pork Tenderloin GF	£16.50
With Roasted New Potatoes, Steamed Broccoli, Plum and Pink Peppercorn Jus	
Herb Crusted Salmon Supreme GF	£16.95
Accompanied with Wilted Baby Spinach, Crushed New Potatoes, Hollandaise Sauce and Steamed Green Beans	
Chef's Vegetarian Platter (V) GFA	£14.50
A Selection of Three Fresh Small Dishes. Please Ask Your Server for Today's Dishes	

GRIDDLE

English Beef Fillet (GF)	8oz £24.95
	10oz £29.95
28 days Hung English Beef Sirloin (GF)	8oz £23.95
	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)	£13.50
Included in the price is your choice of two items from the Sides menu	
Large Crispy Skinned Sea Bass Fillet (GF)	£15.50
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	
Fish of the Day with an accompanying sauce	£ Market Price
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

Brioche Butter Pudding V £6.50

with Raisin and Marmalade Ice Cream

Honey Roast Plum, Apple & Almond Crumble V £6.50

With Brandy Custard

Belgian Dark Chocolate Brownie V £6.95

With Chocolate Sauce & Baileys Whipped Cream

Selection of Artisan-Made Cheese (V)

Served with Celery, Apple Salad, Grapes, Chutney, Fruit Bread and Crackers

Platter of 3 Cheeses **£8.95**

Platter of 4 cheeses **£10.95**

Selection of Premium Ice Creams and Sorbets (V) (GF)

1 scoop **£2.50**

2 scoops **£4.00**

3 scoops **£5.00**

Baked Lemon and Vanilla Cheesecake V GF

Served with Fior di Latte Ice Cream.

Winter Spice Eton Mess V GF

With Mulled Wine, Mix Berries, Meringue and Cream.

£6.95

Selection of Artisan-Made Cheese (V)

Served with Celery, Apple Salad, Grapes, Chutney, Fruit Bread and Crackers

Platter of 3 Cheeses **£8.95**

Platter of 4 cheeses **£10.95**

Selection of Premium Ice Creams and Sorbets (V) (GF)

1 scoop **£2.50**

2 scoops **£4.00**

3 scoops **£5.00**

COFFEES AND TEAS

Coffee

(decaffeinated available)

Liqueur Coffee **£6.50**

Americano **£3.00**

Cappuccino **£3.00**

Single Espresso **£2.00**

Café Latte **£3.00**

Macchiato **£3.00**

Hot Chocolate **£3.00**

Tea

Traditional English **£3.00**

Tea

Earl Grey **£3.00**

Herbal **£3.00**

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