

À LA CARTE



NIBBLES

Warm bread, whipped Marmite butter, olive oil and balsamic vinegar	£4	Garlic marinated olives and butter beans	£4	Honey and mustard glazed mini sausages	£4
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TO START

Creamy spring vegetable soup with goat cheese and Brick Hill ham scone	£8	Smoked haddock scotch egg with chive mayonnaise	£8	Carpaccio of venison, rocket, parmesan shavings and truffle oil	£11
Potted Devon crab with spring onions, dill lemon and paprika butter, grilled sourdough, pickled cucumber	£10	La Tour sharing board with baked Baron Bigod, toasted sourdough, local cured meat, chilli and honey glazed mini sausages, hand tortilla chips, cornichons and balsamic cherry tomatoes	£16	Smoked duck, grilled asparagus, pickled rhubarb and balsamic gel	£9

MAINS

Rump of lamb served with gratin dauphinois, stir fry greens and black olive jus	£29
Corn fed chicken supreme pea and ham croquettes, spring cabbage, Madeira jus	£18
King prawns and lobster linguine in a bisque sauce, spinach, parsley and lemon	£20
Confit Loch Duart salmon with wasabi mayonnaise and pak choi, beans sprout and sesame dressing	£24

FROM THE GRILL

Rib-eye 10oz steak	£29	Chateaubriand for 2	£55
Dry aged 8oz fillet steak	£32	Grilled beef burger, swiss cheese, bacon and dijon mayonnaise	£16
Venison loin	£30		

All served with beef dripping thick cut chips, confit beef tomato and onion strings.
Sauces: Peppercorn / Chimichurri / Café de Paris butter

SIDES

Beef dripping thick cut chips	£4
Truffle and parmesan french fries	£4
Rocket, tomato salad, balsamic vinegar	£4
Grilled spring cabbage	£4
Buttered peas	£4
Potato dauphinois	£5
Confit beef tomato	£4
Onion strings	£4

DESSERT

Warm chocolate fondant with peanut parfait, white chocolate sauce	£8
Eton mess of rhubarb, coconut yoghurt, vanilla berry sauce (ve)	£8
Passion fruit delice, mango, pink peppercorn and mint salsa	£9
Black forest sundae with blondie, chocolate fudge pieces, Kirsch-soaked black cherries	£8
British cheese selection with artisan crackers and chutney	£11

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill.