

À LA CARTE



STARTERS

Pea Velouté with Mint Cream (ve)	£9.50	Crispy Whitebait with Tartar Sauce and Lemon	£10.50
Gravadlax of Salmon with Pickled Cucumber and Sweet Mustard Dressing	£12.50	Prosciutto Ham, Late Season Melon and Crumbled Feta with Honey and Balsamic Vinegar Glaze	£11.50
Homemade Carrot, Coriander and Parsnip Bhaji served with Mango Chutney and Minted Tomato and Red Onion Salad (vg)	£11.00	Pressed Duck, Onion Relish and Truffle Terrine with Fig and Apple Chutney	£13.00
Mushroom, Mascarpone and Caramelised Red Onion Tart with Truffle Hollandaise Sauce (vg)	£12.00		

MAINS

Pan-Roasted Thyme and Garlic Marinated Chicken, served with Cheese	£25.00	Baby Aubergine, Butterbean, Spinach and Pepper Rogan Josh served with	£22.00
and Serrano Ham Croquettes, Tenderstem Broccoli with Tarragon and		Basmati Rice, Mango Chutney and Poppadom (ve)	
Roasted Tomato Sauce			
		Goats Cheese, Asparagus, Pea and Mint Tart with Green Onion Oil,	£22.00
Moules Mariniere, in a Garlic White Wine Sauce and Fresh Parsley served	£24.00	Cucumber and Celery Dressed Salad (vg)	
with a side of French Fries			
		For two to share: Beef Wellington served with Gratin Potatoes, Green Beans,	£80.00
Pan-Roasted Loin of Venison with Parsnip Puree, Sage Roasted Butternut	£26.50	and Thyme Red Wine Jus	
Squash, Girolles Mushrooms, Pickled Blackberries and Port Wine Jus			
Fillet of Mackerel, on Beansprouts and Tenderstem Broccoli with Sesame,	£26.00		
Soy and Ginger Glaze			

FROM THE GRILL

Mixed Grill of Bacon Steak, Rump Steak, Lamb Cutlet, and Sausage served with Grilled Tomato, Fried Duck Egg and Chunky Chips	£29.50	All served with Chunky Cut Chips, Grilled Mushroom and Marmite™	Glazed Baby Onions
Grilled Beef Burger with Cream Cheese, Jalapeños, Lettuce and Tomato in a Sesame Seed Brioche Bun, served with a side of French Fries	£21.95	8oz Fillet 10oz Rib Eye	£40.00 £38.00
Jesume Jeeu Broche Buil, served with a side of French Thes		Add: Bearnaise, Peppercorn or Garlic Butter Sauce	£2.00
Texan Rubbed Grilled Chicken with Onion Chutney, Grilled Chorizo, and Applewood Cheddar in a Brioche Bun, served with a side of French Fries	£21.95	Add: King Prawns in Garlic Butter	£8.25
Crispy Coated Garden Veggie Burger with Garlic Mayo, Applewood Cheddar, Lettuce and Tomato in a Brioche Bun, served with a side of French Fries (vg)	£21.00		

STEAK

SIDES

Chunky Cut Chips (ve)	£5.75	Korean Spice Dusted Fries (ve)	£6.00
Marmite™ Glazed Baby Onions (vg)	£5.50	Truffle and Parmesan Fries	£6.25
French Fries (ve)	£5.75	Buttered Green Vegetables (vg)	£5.75
Gratin Potatoes (vg)	£6.00	Grilled Mushrooms (vg)	£5.75
Dressed Green Salad (ve)	£5.50		

(vg) is Vegetarian and (ve) is Vegan. Tables available for 2-8 guests, larger bookings will need to enquire. Please always inform your server of any allergies or intolerances before placing your order. Please note when dining on a Friday or Saturday, there is a minimum order of 2-courses per person. 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. August 2025.