



STARTERS

- CRISP PORK BELLY**
seared scallops, apple batons
& pea purée
≈ £11.50 ≈
- MEAT & FISH SHARING BOARD**
chicken liver parfait,
marinated crayfish, Parma ham,
tempura soft shell crab and smoked
salmon served with ciabatta
2 people ≈ £20 ≈
4 people ≈ £40 ≈
- GARLIC AND CHILLI TIGER PRAWNS**
≈ £10.50 ≈
- CHICKEN LIVER PARFAIT**
with pickled cherries, cherry purée
& toasted brioche
≈ £8.50 ≈
- TEMPURA SOFT SHELL CRAB**
aioli & wasabi & yuzi dressing
≈ £9.50 ≈
- CRISPY GLOBE OF GOATS CHEESE**
trio of pickled beetroot and
Bramley apple chutney
≈ £7.50 ≈
- FRESH BURRATA MOZZARELLA**
with local heritage tomatoes,
candied hazelnuts and rocket pesto
≈ £9.50 ≈
- CHARRED LOCAL MACKEREL**
with red pepper tart, avocado purée
and a chervil and lemon creme Fraiche
≈ £8.50 ≈
- SOUP DE JOUR**
≈ £6.50 ≈

MAINS

- ENGLISH RUMP OF LAMB**
with braised shoulder bon bon,
truffled carrot purée,
cavolo nero, creamy mash
& rosemary infused jus
≈ £22.50 ≈
- MEDALLIONS OF PORK FILLET**
rolled in a mustard & parsley crumb,
green apple gel,
crackling, creamed shallots
and red wine jus
≈ £17.50 ≈
- GRILLED FILLET OF HALIBUT**
& marinated crayfish topped with a red
pepper crust, English asparagus,
basil mash & sauce vierge
≈ £22.50 ≈
- ROASTED MAGRET DUCK BREAST**
with crispy kale, parsnip purée,
cherry gel, dauphinois potato
and cassis jus
≈ £16.50 ≈
- SAUTÉED BREAST OF CHICKEN**
rolled in pancetta stuffed with
a wild mushroom mousse, buttered
Savoy cabbage, wild mushroom
sauce & rosti potatoes
≈ £15.50 ≈
- SAUTÉED FILLET STEAK**
topped with a creamed mushroom gratin,
triple cooked chips, grilled tomato and
pepper sauce
≈ £25.00 ≈
- VEGETARIAN** choice of the day
≈ £10.50 ≈

DESSERTS

- STRAWBERRY AND VANILLA
CHEESECAKE**
with macerated strawberries
and a strawberry sorbet
≈ £6.50 ≈
- LEMON POSSET**
with raspberry sorbet and
a shortbread crumb
≈ £6.50 ≈
- TRIPLE CHOCOLATE BROWNIE**
with salted caramel ice cream
≈ £6.50 ≈
- SALTED CARAMEL FONDANT**
cherry foam
with a yogurt sorbet
≈ £8.50 ≈
- SELECTION OF
ENGLISH CHEESES**
quince jelly, beetroot chutney
and biscuits
≈ £8.50 ≈
- SUMMER FRUIT ETON MESS**
Chantilly cream
& vanilla ice cream
≈ £6.50 ≈
- SELECTION OF
ICE CREAMS AND SORBETS**
≈ £5.50 ≈

- TRIPLE COOKED CHIPS
FRENCH FRIES
WITH PARMESAN & TRUFFLE
SPRING ONION MASH

SIDES

≈ £3.50 each ≈

- BUTLERS MIXED SALAD
HERITAGE TOMATO
AND RED ONION SALAD
BUTTERED SPINACH

- CAPPUCCINO
≈ £3.00 ≈
LATTE
≈ £3.00 ≈

COFFEES

FLAT WHITE
≈ £2.80 ≈

- CAFE AMERICANO
≈ £2.50 ≈
ESPRESSO
≈ £2.50 ≈

All ingredients are as locally sourced as possible. A discretionary 10% is added to tables of 6 or more.