

Evening Menu

Available Tuesday - Saturday

Starters

Bread & Marinated Vinci Olives (v) (gfa)	£2.95
Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Pan Fried Pigeon Breast (gfa) apricot puree, fresh apple and leaves with berry dressing	£7.95
Roasted Field Mushroom (gfa) topped with free range chicken and spinach in a creamy cheese sauce	£7.95
Goats Cheese & Beetroot Arancini (v) pink lady apple puree and parsnip crisps	£7.50
Marinated Chicken & Black Pudding Terrine (gfa) homemade piccalilli and ciabatta croutes	£7.50
Blue Cheese Pâté (v) (gfa) redcurrant reduction, candied walnuts, baby gem, fresh apple and brioche toasts	£7.95
Smoked Salmon (gfa) chilli marinated jumbo prawn served cold, lime crème fraiche and a shallot, rocket and caper salad	£8.95

From the Griddle Steak

Steaks ordered by the ounce (minimum 6oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress and a choice of hand cut chunky chips or French fries

Fillet of British Beef (gfa)	per oz £3.80	Home Counties Ribeye (gfa)	per oz £2.85
28 day hung British Sirloin (gfa)	per oz £2.95		

Fish & more

All our fish is delivered fresh each morning. Included in the price is your choice of 2 items from 'Side Orders'

Fish of the Day (gfa) with accompanying sauce	<i>market price</i>	Crispy Skinned Sea Bass Fillet(s) (gfa) 1= £16.95 mango salsa, burnt lemon wedge 2= £20.95
Marinated Chargrilled Halloumi (v) (gfa) £12.95		Crevettes x 5 (gfa) £14.95 Additional crevettes (each) £3.00

v - Suitable for vegetarians gfa - Gluten Free Available. This Dish can be **adapted** to gluten free **when requested**
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

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Mains

Confit English Pork Belly (gfa) caramelised apple puree, crackling, honey baked apple, steamed greens, colcannon mash and cider jus	£16.95
Seared Cod Fillet wrapped in Parma Ham (gfa) puy lentil casserole, steamed baby potatoes and tenderstem broccoli	£16.95
Pan Seared 8oz Woburn Estate Venison Haunch (gfa) carrot and parsnip rosti, roast beetroot, buttered kale, leek puree and berry jus	£23.95
Chef's Vegetarian Platter (v) (gfa) a selection of 3 fresh small dishes. Please ask your server for today's dishes	£13.95
Chargrilled Swordfish Steak (gfa) salsa verde, herbs, macaire potatoes, tenderstem broccoli and a lobster and brandy bisque	£18.95
Slow Cooked English Lamb Shank (gfa) mash potato with spinach, roast cherry tomatoes, French beans, balsamic and redcurrant jus	£18.95
Free Range Chicken Breast Supreme (gfa) wild mushroom and pea fricassee, duck fat roasted Parisienne and madeira jus	£15.95
Thai Spiced Red Pepper & Butternut Squash Risotto (v) (gfa) Finished with pine nuts	£13.95

Side Orders

£3.95 each

- Triple cooked chunky chips (v) (gfa)
- French fries (v) (gfa)
- Cheddar thyme & garlic dauphinoise (v) (gfa)
- Steamed market vegetables (v) (gfa)
- Rocket, pear & parmesan salad with balsamic dressing (v) (gfa)
- Tomatoes, leaves, pickled red onion & Citrus (v) (gfa)
- Roast beetroot, horseradish & chilli (v) (gfa)

Sauces

£2.95 each

- Creamy green peppercorn & brandy (v)
- Creamy mushroom, white wine & confit garlic (v)
- Red wine jus



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