

Evening Menu

Available Tuesday - Saturday

Starters

Bread & Marinated Vinci Olives (v) (gfa)	£3.25
Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Smoked Duck Breast brioche toasts, red onion chutney, orange and chicory salad  <i>Pinot Noir, Lorgery, Pays d'Oc, France</i>	£7.95
Avocado Panna Cotta (gfa) topped with chilli and lime marinated baby prawns, parmesan crisp and dried cherry tomatoes  <i>Pinot Grigio, Boira, Organic, Italy</i>	£7.95
Baked Goats Cheese Crottin (v) (gfa) pear, endive leaves, toasted walnuts and redcurrant reduction  <i>Torrentes ES Vino Mendoza, Uruguay</i>	£7.95
Pan Fried Scallops (gfa) potato vanilla puree, asparagus, smoked bacon crumbs, plum tomato and mango salsa  <i>Camel Valley Bacchus, Cornwall, England</i>	£11.95
Pan Fried Beef Strips (gfa) pink peppercorns, chargrilled marinated courgettes and gratinated mozzarella  <i>Malbec Potager du Sud, Languedoc, France</i>	£8.50
Mediterranean Plate (gfa) parma ham, mozzarella, artichoke, green olives and tomato salsa  <i>Rogers & Rufus Grenache Rosé, Barossa, Australia</i>	£6.95

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 **£2.95**

28 day hung British Sirloin (gfa) per oz **£3.00**

 *Graciano Cabernet Sauvignon, Organic Biodynamic, Spain* /  *Kozel Draught Lager*

Fish & more

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  <i>Dry Furmint, Hungary</i>
Marinated Chargrilled Halloumi (v) (gfa) £12.95		Crevettes x 5 (gfa) £14.95 Additional crevettes (each) £3.00  <i>Rioja Blanco, Fincas de Azabache Rioja, Spain</i>

  - suggested wine or beer/cider pairing to compliment the dish

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

- Pan Fried Free Range Chicken Breast** £15.95
chives, chorizo, tenderstem broccoli, confit garlic croquettes, chestnut mushrooms and white wine sauce
🍷 *Cabernet Merlot Cuvee Chapelle, Pays d'Oc, France*
- Crispy Skinned Fillet of Sea Bream (gfa)** £17.95
fondant potato, swiss chard, baby prawn and white wine cream
🍷 *Rioja Blanco, Fincas de Azabache Rioja, Spain*
- Pan Seared 8oz Woburn Estate Venison Haunch (gfa)** £23.95
dauphinoise potatoes, honey butter carrots and baby onions, cress salad, cauliflower puree and a port and juniper berry jus
🍷 *Tannat Chimichurri Reserva, Uruguay*
- Chef's Vegetarian Platter (v) (gfa)** £13.95
a selection of 3 fresh small dishes. Please ask your server for today's dishes
- Baked Salmon Supreme** £18.50
giant couscous, sun-blushed tomatoes, asparagus spears, spring onion, lime and cucumber salsa
🍷 *Sauvignon Blanc La Playa, Curico Valley, Chile*
- Pan Fried Gressingham Duck Breast (gfa)** £21.95
served pink, with steamed hispi cabbage, rhubarb puree, parmesan shavings, butter tossed Parisienne potatoes and jus
🍷 *Merlot Tulbagh Winery, Tulbagh, South Africa*
- Roast English Rump of Lamb (gfa)** £18.50
cooked pink, served with buttered baby potatoes, wilted spinach, confit garlic fine green beans and a red wine and rosemary jus
🍷 *Malbec Potager du Sud, Languedoc, France*
- Spinach & Ricotta Filo Strudel (v)** £13.95
mild chilli, Mediterranean vegetables and roast red pepper coulis
🍷 *Sauvignon Blanc Wairau River, Marlborough, New Zealand*

Side Orders

£3.95 each

- Triple cooked chunky chips (v) (gfa)
- French fries (v) (gfa)
- Mature Cheddar & thyme dauphinoise (v) (gfa)
- Buttered new potatoes with parsley (v)
- Homemade slaw (v)
- French beans, lemon butter & toasted flaked almonds (v)
- Steamed green market vegetables (v) (gfa)
- Dressed house salad (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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