

# Evening Menu

Available Tuesday - Saturday

## Starters

<b>Bread &amp; Marinated Vinci Olives (v) (gfa)</b>	<b>£3.25</b>
<b>Homemade Soup of the Day (v) (gfa)</b> with warm bread and herb butter	<b>£6.50</b>
<b>Confit Duck Ballotine (gfa)</b> apricot puree, orange, almond and lentil salad  <i>Riesling Paulets, Clare Valley, Australia</i>	<b>£7.95</b>
<b>Crayfish Tail &amp; Baby Prawns</b> with lime mayonnaise, mango, celery and pickled cucumber salad  <i>Grenache Blanc, Pays d'Oc La Loupe, France</i>	<b>£8.50</b>
<b>Baked Goats Cheese Crottin (v) (gfa)</b> pear, endive leaves, toasted walnuts and redcurrant reduction  <i>Torrentes ES Vino Mendoza, Uruguay</i>	<b>£7.95</b>
<b>Pan Fried Scallops (gfa)</b> potato vanilla puree, asparagus, smoked bacon crumbs, plum tomato and mango salsa  <i>Camel Valley Bacchus, Cornwall, England</i>	<b>£11.95</b>
<b>Pan Fried Beef Strips (gfa)</b> pink peppercorns, chargrilled marinated courgettes and gratinated mozzarella  <i>Malbec Potager du Sud, Languedoc, France</i>	<b>£8.50</b>
<b>Ham Hock &amp; Parsley Hash</b> poached egg, piccalilli, watercress and shallot salad with mustard dressing  <i>Rioja Blanco, Fincas de Azabache Rioja, Spain</i>	<b>£7.50</b>

## 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'

<b>Fish of the Day (gfa)</b> with accompanying sauce	<i>market price</i>	<b>Crispy Skinned Sea Bass Fillet(s) (gfa)</b> 1= <b>£16.95</b> 2= <b>£20.95</b>  <i>Sauvignon Blanc Wairau River, New Zealand</i>
<b>Marinated Chargrilled Halloumi (v) (gfa)</b> <b>£12.95</b>		<b>Crevettes x 5 (gfa)</b> <b>£14.95</b> Additional crevettes (each) <b>£3.00</b>  <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  
 Graciano Cabernet Sauvignon, Organic Biodynamic, Spain
- 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**  
with a parmesan and herb crust, potato and carrot terrine, sugar snap peas, confit cherry tomato and grape ketchup  
 Torrontes ES Vino Mendoza, Uruguay
- 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
- Butternut Squash Risotto (v) (gfa)** **£13.95**  
crispy sage, pine nuts, rocket and parmesan  
 Chardonnay Reserve, La Vigneau, Pays d'Oc, France

## 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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