



To Start

Country Soup with Home Baked Bread (v) £5.50

Moules Marinière, Garlic bread or Skinny Fries £6.50

Boudin Noir, Pork Belly Crackling, Caramelised Apple,
Watercress & Honey £6.50

Oxtail Ravioli, Beef Consommé, Tomato Concasse £6.50

4oz. Rump Beef Burger, Artichoke and Piquillo Peppers, Stilton,
Coleslaw and Skinny Chips £7.50

Homemade Tagliatelle with Oxford Blue Cheese, Figs,
Walnuts and a Port & Balsamic Reduction (v) £6

Scallops poached in Coconut Milk, Cumin scented Filo Pastry, Chilli,
Coriander, Deep Fried Cauliflower & Salsa £10.50

Pan Fried Pollock, Spinach Mashed Potato, Confit Garlic with Beurre
Blanc £6.50

Stilton & Gruyere Soufflé, Mushroom Fricassee, Butternut Squash,
Chestnuts and Sprout Leaves (v) £7.50

Lobster Tortellini and Crab Ravioli served with a Shellfish Bisque £8.50

6 Chargrilled Prawns on a Garlic Flatbread served with Aioli and Sweet
Chilli Sauce £8.50

Sides- £3.50 ∞French Fries ∞Baked New Potatoes ∞Seasonal Vegetables
∞Tomatoes, Cucumber and Parmesan salad

To Follow

12 Chargrilled Prawns on a Garlic Flatbread served with Aioli and Sweet Chilli Sauce £16.50

Moules Marinière, Garlic Bread or Skinny Fries £14.50

Pan Fried Turbot, New Potatoes, French Beans, Purple Sprouting and Sweet Potato in a Coconut
Milk Broth £20.00

Pan Fried Venison Haunch, Chateau Potatoes, Root Vegetables and a Juniper Berry Jus £18.50

8oz. Vale & Hills Sirloin Steak, sautéed shallots and French beans, fries and parsley garlic sauce £20

Braised Wagyu Beef Brisket, Horseradish & Pomme Purée, Carrots, French Beans, Sprout Leaves
and Purple Sprouting Broccoli with a Beef Jus £16.50

Pappardelle Nero, Scallops, Prawns, Squid and Mussels. £17.50

Pan Fried Calves Liver, Mashed Potato, French Beans and Beets, Caramelised Onion Jus £15.50

Vegetable Tagine with Chick Pea Falafel Cake, Raisins and Yoghurt (v) £12

“Duo of Duck” Confit Leg, Breast, Fondant Potato, Red Cabbage £18

Chargrilled Tuna Coated in Black Onion Seeds, Garlic Flat Bread, Grilled Courgettes, Artichokes and
Broad Beans served with a Lobster Sauce £18.50

Whole Lemon Sole, Baby Spinach, Samphire, New Potatoes, Beurre Noisette. £18.50

Stone Bass, King Prawns, Lemon Grass, Fennel and Coriander Puy
Lentils, Poached Quails Egg £18.80

Pan fried Rump of Lamb, Dauphinoise Potatoes, Honey glazed Chantenay Carrots and Beetroot,
Rosemary infused oil. £19

Line Caught Trout, Vegetable, Olive and Potato Escabeche £15.50