

**TO SHARE**

Pitted olives in Provençal herbs 3.80

Home roasted peanuts 3.00



**PLATTERS**

Farmhouse Cheese platter £18

*Selection of 5 finest British and continental cheeses, apple, celery, chutney, walnuts,  
homemade bread & butter*

Assiette of Charcuterie £18

*Selection of the finest cured meats and salami, cornichons, olives, sun-blushed tomatoes, artichoke, focaccia bread & butter*

The Secret Garden ploughman platter £18

*Selection of 2 finest British and continental cheeses and 3 cured meats with chutney, Cornichons, olives and sun-blushed  
tomatoes. Homemade bread & butter*

Vegetarian platter £18

*Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served with focaccia bread & butter or  
olive oil and balsamic dip*



**STARTERS**

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing £8.90 / £13.50

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese £8.90 / £13.50

Homemade pork pâté with house chutney and baby leaves £8.50



**MAINS**

Ribeye beef £35

*Grilled Suffolk free range ribeye beef (8oz), sautéed mushrooms, potatoes and served with Stilton or peppercorn sauce*

"Tartiflette" style au Brie de Meaux £15

*Roasted potatoes, bacon and onion topped with Brie de Meaux, straight from the oven. Served with a green salad on the side*

*February 2025 - Evening A La Carte Menu*

**STARTERS**

French onion soup with croutons and grated 'Comté' cheese £8.50

Salt cod fritters served with baby leaves and a lemon mayonnaise £9

Confit chicken liver on a green salad with walnuts and gherkins £9.50



**MAIN COURSES**

Leek & carrot fritters, cauliflower rice, coriander and garlic yoghurt with chickpea hummus £19

Brown crab soufflé served on roasted beetroot with Pakchoi and a ginger and coriander coulis £23

Braised beef short rib with potato and chive mash, carrots and Cavolo Nero £22.50



**CHEESES & DESSERTS**

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts £11.00

*Suggested wines - Banyuls Rimage, domaine de Valcros 2020 - £6.90 (75ml)*

Caramelised walnut and praline gateau £9

*Suggested wines - Muscat Ambré, Château de Jau, 2009 - £7.50 (75ml)*

Kouign-amann served with Calvados Crème anglaise £9.30

*Suggested wines - Sauternes, Château Delmond 2018 - 7.80 (75ml)*

Spice roasted pineapple with coconut ice cream £8.90

*Suggested wine - Muscat de St Jean de Minervois, Gravillas, 2021 - £6.20 (75ml)*

*A discretionary 12.5% service will be added to your final bill  
Food allergies? Please let us know before ordering.*