

APRIL - MAY

EVENING A LA CARTE MENU

STARTERS

Artichoke fritters with rocket salad and Romesco sauce	£8.10
Fish soup served with Rouille, croutons and grated cheese	£7.90
Sliced smoked duck and rhubarb salad with toasted hazelnuts	£8.50

MAIN COURSES

Caramelised leek and orange 'Tatin' on roasted celery, purple sprouting broccoli, carrots and an orange salsa	£16.50
Grilled swordfish on a buttery vegetable fricassée with prawn bisque	£22.00
Lamb Navarin served with garlic bread	£20.00

CHEESES & DESSERTS

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts	£11.00
Suggested wines	Imperial Tawny Port, Sandeman - 6.30 (75ml)
Rhubarb and Gin Soufflé	£7.90
Suggested wine	Côteaux du Layon, domaine Ogereau - 5.70 (75ml)
Coconut Panna Cotta with passion fruit dressing and exotic fruits	£8.20
Suggested wines	Muscat de St Jean de Minervois, Gravillas - £6.20 (75ml)
White chocolate ice cream with almond macaron and marinated cherries	£8.00
Suggested wine	Sauternes, Château Delmond - £7.30 (75ml)

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

OTHER SALADS, STARTER, PLATTERS & MAIN COURSES

Pitted olives in Provençal herbs 3.50

SALADS AND STARTER

STARTER / MAIN

Crayfish and avocado

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing

8.00 / 12.00

Smoked chicken Salad

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese

8.00 / 12.00

Pork pâté

Homemade pork pâté with house chutney and baby leaves

7.80

MAINS

Ribeye beef

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

29.50

"Tartiflette" style au Brie de Meaux

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

12.50

PLATTER

Farmhouse Cheese platter

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

15.00

Assiette of Charcuterie

Selection of the finest cured meats and salami served with homemade bread & butter

15.00

Vegetarian platter (also vegan...)

Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served focaccia bread & butter

15.00

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