

**TO SHARE**

Pitted olives in Provençal herbs 3.80

Home roasted peanuts 3.00



**PLATTERS**

Farmhouse Cheese platter £16

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

Assiette of Charcuterie £16

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

The Secret Garden ploughman platter £16

*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 £16

*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 £8.50 / £13

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese £8.50 / £13

Homemade pork pâté with house chutney and baby leaves £8



**MAINS**

Ribeye beef £36

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

"Tartiflette" style au Brie de Meaux £14

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

Chorizo and smoked paprika Tartiflette £14

*Roasted potatoes, cream, Chorizo, Paprika and onion topped with Brie de Meaux and a green side salad*

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

*November 2024 - Evening A La Carte Menu*

**STARTERS**

Celeriac, toasted hazelnut and Morbier cheese gratin served with quince chutney £9.20

Traditional fish soup served with croutons, grated cheese and Rouille £8.90

Scotch egg on a kale velouté and balsamic glaze £9.50



**MAIN COURSES**

Pumpkin and potato casserole with smoked paprika, pecan nuts, sun blushed tomatoes and Feta cheese £18.50

Smoked haddock on roasted beetroot, parsnip, kale and Stilton sauce £22.50

Peking duck leg on basmati rice, pakchoi, carrots and tamarind dressing £23.00



**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 - £6.70 (75ml)*

Grapefruit mousse £8.50

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

Chestnut & whisky ice cream in a walnut macaron with chocolate sauce £9.20

*Suggested wines - Sauternes, Château Delmond 2018 - £7.30 (75ml)*

Pear and ginger steam pudding with ginger crème anglaise £8.90

*Suggested wine - Côteaux du Layon "St Lambert", Domaine Ogereau, 2020 - £5.70 (75ml)*