

**TO SHARE**

Pitted olives in Provencal herbs 3.90

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 8.90



**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*

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

*June 2025 - Evening A La Carte Menu*

**STARTERS**

Broad bean, pickled Girolle mushroom and radish salad with quail eggs and paprika mayonnaise - 9.30

Wild sea bass carpaccio with homemade tortilla chips and a tomatillo, lime and avocado salsa - 9.90

Grilled minced lamb skewer on a cucumber, mint and yoghurt salad - 9.50



**MAIN COURSES**

Homemade gnocchi with Stilton sauce, asparagus, pine nuts and sun blushed tomatoes - 19

Grilled fillet of sea bream filled with crab on Basmati rice, mangetout, samphire and coconut & curry sauce - 23

Beef fillet paillard on potato croquettes, peas, carrots and a rich veal sauce - 25



**CHEESES & DESSERTS**

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts - 12

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

Fresh strawberries with Chantilly cream and almond shortbread - 8.90

*Suggested wines - Jurançon 2022, Clos Lapeyre 2022 - 5.70 (75ml)*

Gâteau Basque with dark rum ice cream - 9.50

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

Candied lemon sorbet with Vodka and lemon crisp - 9.30

*Suggested wine - Muscat de St Jean de Minervois, Gravillas 2023 - 6.20 (75ml)*

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