

FEBRUARY 2024

EVENING A LA CARTE MENU

STARTERS

Artichoke fritters with tartare sauce and baby leaves	£8.20
Rice paper spring roll filled with a crab, carrot and ginger salad	£8.70
Egg 'En Meurette' with croûtons, pancetta, mushrooms and red wine jus	£8.50

MAIN COURSES

Leek and cep mushroom in a filo tartlet with melting 'Délice de Bourgogne' cheese on a bed of butternut squash, red onion and fresh watercress with parsley pesto	£18.00
Skate wing served with caper butter on a vegetable stir fry and Camargue red rice	£24.00
Slow roasted belly of pork on a creamy potato and leek casserole with red onion and sage salsa	£21.50

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)	
Rum baba served with rum ice cream	£8.20
Suggested wine Côteaux du Layon "St Lambert", Ogereau, 2020 - £5.70 (75ml)	
Chestnut & whisky Cranachan, candied chestnut and a shortbread	£8.60
Suggested wines Sauternes, Château Delmond 2018 - £7.30 (75ml)	
Sticky toffee pudding served with caramel crème anglaise	£8.90
Suggested wine Rivesaltes Ambré, Vin Doux Naturel 2007, Chez Jau - £8.50 (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 / 12.50

Smoked chicken Salad

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

8.00 / 12.50

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

31.00

"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

13.00

PLATTER

Farmhouse Cheese platter

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

15.50

Assiette of Charcuterie

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

15.50

Vegetarian platter (also vegan...)

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

15.50

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