

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.*

October 2025- Evening A La Carte Menu

STARTERS

Escoffier's style 'compote d'oignon' with gratinated Comté cheese and puff pastry hat - 9

Poached smoked haddock on a roasted beetroot salad with crumbled Stilton - 9.50

Smoked duck, raspberry and toasted hazelnut salad - 9.30



MAIN COURSES

Mushroom soufflé with creamy Swiss chard, salsify, walnuts and melted Brie de Meaux - 19

Pain-fried fillet of wild sea bass on roasted celeriac, sautéed apples, white wine and mussels - 24

Normandy pork and cider casserole with roasted celery and basmati rice - 23



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)

Salted caramel and Pecan soufflé - 9.70

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

Coffee ice cream with caramelised hazelnuts and chocolate sauce - 9.70

Suggested wines - Muscat Ambré 2007, Chateau de Jau - 8.50 (75ml)

Semolina and Grand Marnier marinated raisin pudding with orange sauce - 9.50

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

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