

**TO SHARE**

Pitted olives in Provencal herbs 4.50

Home roasted peanuts 3.00



**PLATTERS**

Farmhouse Cheese platter - 18.50

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

Assiette of Charcuterie - 18.50

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

The Secret Garden ploughman platter - 18.50

*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 - 18.50

*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 9.50 / 14.50

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese 9.50 / 14.50

Homemade pork pâté with house chutney and baby leaves 9.50



**MAINS**

Ribeye beef - 38

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

"Tartiflette" style au Brie de Meaux - 16.50

*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.*

*January 2026 - Evening A La Carte Menu*

**STARTERS**

Puy lentil and cumin hummus, crumbled Feta cheese, olive oil and Pitta bread - 9.20

Smoked haddock scotch egg on pea purée with pea shoots - 9.30

Mushroom parfait, toasted pumpkin seeds and fennel salami - 9.50



**MAIN COURSES**

Celeriac soufflé, raclette cheese, Brussel sprouts and pumpkin purée - 19.50

Grilled fillet of salmon, white wine and parmesan risotto, roasted red onion and watercress pesto - 23.50

Pan roasted guinea fowl, potato gratin, carrots, parsnip, Yorkshire pudding and cep mushroom jus - 25



**CHEESES & DESSERTS**

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

*Suggested wines - Imperial Tawny Port, Sandeman - 6.50 (75ml)*

Warm chocolate fondant, caramelised pecan and vanilla ice cream - 9.90

*Suggested wines - Banyuls Rimage, domaine de Valcros 2023 - 6.80 (75ml)*

Praline and marinated cherry Paris-Brest - 9.60

*Suggested wines - Sauternes, Château Delmond 2018 - 7.50 (75ml)*

7 hour baked apple, caramel and orange jus with pistachio crème anglaise - 9.20

*Suggested wine - Jurançon 2022, Clos Lapeyre 2022 - 5.80 (75ml)*

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