

TO SHARE

Pitted olives in Provençal herbs 3.80

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 £8.50



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

March 2025 - Evening A La Carte Menu

STARTERS

Driftwood goats cheese and Seville orange marmalade tartlet with rocket salad and toasted almonds £9

Grilled fillet of smoked mackerel on a beetroot, rhubarb and pickled ginger salad £9.70

Chicken, coconut and lemongrass soup with Shiitake mushrooms and coriander £9.30



MAIN COURSES

Celeriac, Truffle Brie and spinach pasta with pickled red onions £19

Crispy fried cod cheeks with potatoes, carrots, spring green cabbage and paprika cream sauce £21.50

Confit duck leg on vegetable and coco bean cassoulet with mixed herb salsa £22.50



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 - £6.90 (75ml)

Pistachio panna cotta with rhubarb and grenadine compote £8.90

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

White chocolate, lime and peanut cheesecake £9.10

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

Sticky toffee pudding, vanilla ice cream and toffee sauce £9.30

Suggested wine - Muscat Ambré, Château de Jau, 2009 - £7.50 (75ml)

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