

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

February 2026 - Evening A La Carte Menu

STARTERS

Sweet potato and mushroom croquette, garlic, yoghurt and rocket salad - 9.20

New England Clam Chowder - 9.30

Wild boar and Foie Gras pâté, walnut bread and baby leaves - 9.50



MAIN COURSES

Saffron risotto with fennel, goats cheese, toasted pecan nuts and sage pesto - 19.50

Grilled lemon sole, sautéed broccoli, butternut squash and Romesco sauce - 25

Braised ox cheeks in red wine, potato mash, carrots and Cavolo Nero - 23



CHEESES & DESSERTS

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

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

Warm spice roasted pineapple with coconut sorbet - 9.90

Suggested wines - *Muscat de St Jean de Minervois, Gravillas, 2023 - 6.30 (75ml)*

Apple Charlotte with Calvados Crème Anglaise - 9.60

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

Iced ginger and caramelised cashew nougat with mango coulis - 9.20

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