

APRIL 2024

EVENING A LA CARTE MENU

STARTERS

Cream of spinach soup with crumbled Feta cheese	£7.90
Grilled wild Atlantic prawn, samphire and radish salad with lemon, capers and dill	£8.90
Homemade scotch egg on petits pois purée with pea shoots	£8.50

MAIN COURSES

Goats cheese, quince and red onion tartlet on purple sprouting broccoli, girolle mushrooms and toasted hazelnuts served with a pumpkin seed and sage pesto	£18.00
Grilled fillet of salmon with new potatoes, spring greens, garden peas and Horseradish Hollandaise sauce	£21.50
Moroccan spiced braised lamb shank on saffron rice with Tzatziki	£23.00

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)
Rhubarb, vanilla and gin trifle	£8.20
Suggested wine	Côteaux du Layon "St Lambert", Ogereau, 2020 - £5.70 (75ml)
Praline soufflé	£8.90
Suggested wines	Sauternes, Château Delmond 2018 - £7.30 (75ml)
Chocolate tartlet with thyme ice cream	£8.50
Suggested wine	Banyuls Rimage, domaine de Valcros 2020 - £6.70 (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 Provencal 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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