

**TO SHARE**

Pitted olives in Provençal herbs 3.80

Home roasted peanuts 3.00



**PLATTERS**

Farmhouse Cheese platter £16

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

Assiette of Charcuterie £16

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

The Secret Garden ploughman platter £16

*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 £16

*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 / £13.50

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese £9 / £13.50

Homemade pork pâté with house chutney and baby leaves £9



**MAINS**

Ribeye beef £36

*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*

*January 2025 - Evening A La Carte Menu*

**STARTERS**

Cream of celeriac soup with black truffle shavings £8.50

Crab cake served with a miso, lime and coriander mayonnaise and rocket salad £9.50

Guine fowl and mushroom feuilleté in a brandy cream sauce £9



**MAIN COURSES**

Swiss chard, Brie de Meaux & walnut parcel with breaded salsify and a spicy green tomato relish £19

Grilled fillet of sea bass on a lemon and spinach risotto with watercress pesto £23

Grilled Venison leg steak served with spätzle, bacon and buttery white cabbage with black pepper jus £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)*

French toast with marinated prune and brandy ice cream £9

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

Warm chocolate volcano with vanilla ice cream £9.30

*Suggested wines - Muscat Ambré, Château de Jau, 2009 - £7.500 (75ml)*

Seven hour baked apple with orange, caramel and crème fraîche £8.90

*Suggested wine - Côteaux du Layon "St Lambert", Domaine Ogereau 2020 - £6 (75ml)*