

**TO SHARE**

Pitted olives in Provencal herbs 3.90

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 8.90



**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*

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

*September 2025 - Evening A La Carte Menu*

**STARTERS**

Crab, basil and Heritage tomato salad with brown crab mayonnaise - 9.70

Confit chicken livers, walnuts and baby leaves with red onion marmalade and toasted brioche - 9.50

St Marcellin fondue, toasted Focaccia and cornichons - 9.30



**MAIN COURSES**

Aubergine and parmesan Schnitzel on little gem lettuce, cherry tomato, Feta and cucumber salad with Romesco sauce - 19

Battered monkfish cheeks with peppers, new potatoes and basil pesto - 24

Slow roasted pork belly on a cep mushroom risotto with Chimichurri salsa - 23



**CHEESES & DESSERTS**

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

*Suggested wines - Banyuls Rimage, domaine de Valcros 2020 - 6.90 (75ml)*

Praline soufflé - 9.70

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

Raspberry and chocolate gâteau - 9.70

*Suggested wines - Muscat Ambré 2007, Chateau de Jau - 8.50 (75ml)*

Honey roasted fig with cardamom & Grand Marnier ice cream and Arlette biscuit - 9.90

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

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