

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 £8.50 / £13

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese £8.50 / £13

Homemade pork pâté with house chutney and baby leaves £8



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 £14

Roasted potatoes, bacon and onion topped with Brie de Meaux, straight from the oven. Served with a green salad on the side

Chorizo and smoked paprika Tartiflette £14

Roasted potatoes, cream, Chorizo, Paprika and onion topped with Brie de Meaux and a green side salad

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

October 2024 - Evening A La Carte Menu

STARTERS

Mushroom pâté served with toasted brioche and watercress £8.50

Coconut battered langoustines on a papaya salad with mango coulis £9.50

Rabbit and mustard pastilla on a cep mushroom purée with tarragon £8.90



MAIN COURSES

Asian style vegetable stir fry on egg noodles with soy egg and Satay sauce £18.50

Grilled loin of swordfish on caramelised parsnip purée with carrots and leeks fondue £23.50

Venison Casserole flavoured with juniper served with mash potatoes and Savoy cabbage £22



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 - £6.70 (75ml)

Pear & Brandy soufflé £9.50 (12 minutes)

Suggested wines - Floc de Gacgogne, Delord - £6.50 (75ml)

Sticky toffee pudding, toffee sauce and vanilla ice cream £9.20

Suggested wines - Rivesaltes Ambré, Château de Jau 2007 - £7.50 (75ml)

Praline Panna Cotta with marinated cherries £8.90

Suggested wine - Sauternes, Château Delmond 2018 - 7.30 (75ml)