

TO SHARE

Pitted olives in Provençal 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

March 2026 - Evening A La Carte Menu

STARTERS

Cep mushroom and Raclette Royale tartlet, lamb's lettuce and pickled onions - 9.30

Hand picked crab and wholegrain mustard mayonnaise brioche sandwich, kohlrabi and rhubarb salad - 9.50

Oeuf en Meurette (Poached egg with lardons, croûtons and red wine sauce) - 9.20



MAIN COURSES

Goats cheese, honey, thyme and pine nuts brick pastry parcel with beetroot, carrots and spinach purée - 19.50

Battered hake fillet, sweet potato fries, buttered peas and Jalapeño mayonnaise - 25

Confit duck, wild boar sausage, pork belly and haricot bean Cassoulet - 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)

Pistachio panna cotta, rhubarb compote - 9.90

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

Saffron poached pear, rosewater ice cream and almond macaron - 9.60

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

Warm caramelised banana, toasted ginger bread and dark rum ice cream - 9.20

Suggested wine - Sauternes, Château Delmond 2022 - 7.50 (75ml)

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