

MAY - JUNE 2023

EVENING A LA CARTE MENU

STARTERS

Leek & Stilton tartlet with a pear, radish and walnut salad	£7.90
Crab toastie, rhubarb and watercress	£8.20
Chorizo, Burrata and lamb's lettuce with sunflower seeds and olives	£8.40

MAIN COURSES

Poached egg and creamed asparagus filled Vol-au-Vent served with watercress	£19.00
Open King prawn raviolo with bisque, wilted spinach and toasted pine nuts	£23.00
Barnsley lamb chop on a warm pea, pepper and mixed herb couscous with cucumber, garlic and mint yoghurt	£24.00

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)
The Secret Garden 'Sachertorte'	£8.00
Suggested wine	Sauternes, Château Delmond - £7.30 (75ml)
Strawberries and homemade marshmallows with vanilla ice cream	£8.20
Suggested wines	Côteaux du Layon, domaine Ogereau - 5.70 (75ml)
Alphonso mango with lychee sorbet and coconut macaron	£8.00
Suggested wine	Muscat de St Jean de Minervois, Gravillas - £6.20 (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 Provençal 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 / 12.00

Smoked chicken Salad

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese

8.00 / 12.00

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

29.50

"Tartiflette" style au Brie de Meaux

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

12.50

PLATTER

Farmhouse Cheese platter

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

15.00

Assiette of Charcuterie

Selection of the finest cured meats and salami served with homemade bread & butter

15.00

Vegetarian platter (can be vegan...)

Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served focaccia bread & butter

15.00

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