

MAY 2024

EVENING A LA CARTE MENU

STARTERS

Leek in vinaigrette with soft boiled quail eggs, 'Tête de Moine' hard pressed cheese and bread crisps	£8.20
Salt cod fritters on Daikon radish salad with Jalapeño mayonnaise	£8.70
Confit duck spring roll served with Tamarind and hoisin sauce	£9.00

MAIN COURSES

Grilled Halloumi and wholemeal flatbread with wild garlic pesto, rocket, radish and rhubarb salad	£18.00
Seared wild sea bass fillet on minted pea purée with Jersey Royal potatoes, olives and samphire	£22.00
Herb & mustard stuffed lamb noisette with sweet potato mash, crumbled Feta cheese, watercress and mustard jus	£23.00

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)
Orange blossom and pistachio mini crème brûlée duo	£8.20
Suggested wine	Sauternes, Château Delmond 2018 - 7.30 (75ml)
Strawberry pavlova, meringue and Vanilla ice cream	£8.90
Suggested wines	Côteaux du Layon "St Lambert", Ogereau, 2020 - £5.70 (75ml)
Upside down Alphonso mango and ginger sponge with coconut ice cream	£8.50
Suggested wine	Muscat de St Jean de Minervois, Gravillas 2021 - £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 Provencal herbs 3.80

Home roasted pea nuts £3.00

SALADS AND STARTER

STARTER / MAIN

Crayfish and avocado

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing

8.50 / 13.00

Smoked chicken Salad

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

8.50 / 13.00

Pork pâté

Homemade pork pâté with house chutney and baby leaves

8.00

MAINS

Ribeye beef

Grilled Suffolk free range ribeye beef (8oz) , sautéed mushrooms, potatoes and served with Stilton or peppercorn sauce

36.00

"Tartiflette" style au Brie de Meaux

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

14.00

PLATTER

Farmhouse Cheese platter

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

16.00

Assiette of Charcuterie

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

16.00

Vegetarian platter

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

16.00

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