

Now Open
7 Days a Week
All Day
Saturday & Sunday



Sunday Menu SAMPLE

Start your meal with our "St Germain Elderflower Spritz"

Prosecco, hand picked elderflower liqueur, topped up with soda water

£9.50 (250ml) Carafe (4 people) £27

Rustic bread 3.50 Mixed Italian Olives 4.95

STARTERS & PLATES

CHARCUTERIE BOARD for two to share

Cold cured Mediterranean meats, olives, cocktail gherkins, rustic bread 16.95

Fresh white Crab meat, home smoked salmon, chive cream, blinis 9.45

Egg meurette, poached egg, mushrooms, lardons, red wine jus 8.95

Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) 8.45 | 15.95

Chicken liver parfait, pear chutney, toasted focaccia 8.95

Bricklayers Arms, home smoked fish plate, crusty bread, tomato chutney 11.95

Seafood Gratin, (Baby squid, smoked haddock, salmon, mussels, prawns) 10.95

Deep-fried halloumi, salad roasted peppers, chickpeas, sourdough croutons, tapenade dressing (v) 9.45

Roasted pumpkin soup, crusty bread (v) 6.95

MAINS

Roasts are served with roast potatoes, home-made Yorkshire & buttered vegetables

Fish dishes are served with buttered vegetables & new potatoes

Roast loin of English Pork with cloudy cider jus 16.95

Roast leg of British Lamb with a rosemary jus 17.95

Roast British top side of beef with a red wine & onion jus 18.95

½ spit roast chicken with a red wine jus 16.95

Duck leg confit (marinated in salt & duck fat), gooseberry jus 18.95

Pan-fried Halibut, saffron chardonnay cream 24.95

Fillet of steamed Sea bream, rolled with rocket & ruby chard, lemon & caper beurre blanc 20.95

Mushroom & artichoke Risotto, vegetable compote, tomato coulis, leaf salad (gf, v or vegan) 16.45

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian. Our kitchen contains traces of nuts. Many of our dishes may be adapted for **gluten free** or dairy free
Garden Tables and 6 guests or more on tables, an optional 10% gratuity will be added. All staff gratuities go directly to the staff



PUDDINGS

Lemon posset log, soft meringue, shortbread, blackcurrant sorbet 7.45

Monbazillac Chateau Septy. France 2013 | 3.90 50ml

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream 6.95

try with Buitenverwachting 1769 Muscat | 6.50 50ml

Bourbon vanilla crème brûlée, biscotti biscuit 7.95

Try Black Muscat, Elysium, California 2015 | 6.10 50ml

Coconut Delice, white chocolate ganache, mango sorbet 7.45

Try Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017 | 5.85 50ml

White chocolate mousse on butter biscuit, peach melba top 7.45

Black Muscat, Elysium, California 2015 | 6.10 50ml

Coconut biscuit, passionfruit set cream, marmalade & pineapple feuille, coconut sorbet 7.45

Monbazillac Chateau Septy. France 2013 | 3.90 50ml

Selection of 4 British cheeses

Rachel Goats cheese, Somerset camembert, Stilton Blue, Cheddar 9.95

Handmade Local Chiltern ice cream & Sorbets (gf)

Organic & natural ingredients are used without any additives or colourings
Ice creams are made with Guernsey cream & all are gluten free

2 scoops £4.95, 3 scoops 6.50

Ice Creams: Vanilla, chocolate, pistachio, honeycomb, hazelnut with sea salt caramel

Sorbets: Mango, blackcurrant, elderberry, coconut, lemon

Arabica Coffee – Espresso, Macchiato 3.20, Cappuccino, Café latte 3.20

English Breakfast Tea 2.60 Fruit fusion & Herbal Teas 2.95

DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Victoria, Australia 2017 <i>Gordo & black muscat from old vine Muscat Vineyards. Refreshing, light & sparkling.</i>	18.00		
Monbazillac Chateau Septy. France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	24.50	7.30	3.90
Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017	37.00	10.80	5.85
Black Muscat, Elysium, Quady winery, California 2017 alc 15%	39.50	11.80	6.10
Buitenverwachting 1769 Muscat S.Africa 2015 <i>Ripe apricot, melon, fynbos and apple like characters.</i>	44.00	12.80	6.50
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	55.00		
Noble Rot Reisling, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		