



For the Table

Italian Mixed Olives (VE, GF) £5.50

Warm Sourdough (V) butter £6.50

Whole Baked Camembert (to share) (V)
truffled honey, fig, walnuts, sourdough £18.50

Starters

Soup of the Day (V) sourdough £7.50

Beef Fillet Tartare cured egg yolk, pickled shallots, toasted sourdough £13.50

Chicken & Smoked Ham Hock Terrine homemade pickles, red onion chutney, sourdough £10.50

Trio of Candied, Rainbow & Pickled Beetroot (V, GF) honeyed goats cheese, candied walnuts £9.00

Creamy Mushroom Feuillette (V) puff pastry, julienne vegetables £9.50

Chorizo Scotch Egg Romesco sauce £10.50

Pan-fried Scallops (GF) celeriac purée, crispy prosciutto, champagne velouté £15.00

Gnocchi (VE) Mediterranean vegetables, tomato & basil sauce £8.50

Chilli, Salt & Pepper Squid & Whitebait cayenne pepper aioli, charred lime £9.50

Cotswold Gin & Beetroot Cured Trout horseradish potato salad, crostini £13.50

Fishcake smoked paprika cream £10.00

Mains

Tring Ale Battered Haddock triple cooked chips, tartare sauce, crushed minted peas, lemon £19.50

Small Tring Ale Battered Haddock triple cooked chips, tartare sauce, crushed minted peas, lemon £14.50

Wagyu Burger bacon, truffle mayo, Cheddar, pickles, iceberg, tomato, skin-on fries £21.50

8oz Sirloin (GF) roasted tomato, mushroom, triple cooked chips, peppercorn sauce £32.00

Spiced Cauliflower (VE, GF) roasted cashews, pickled cucumber, pomegranate, bombay potatoes £17.50

Maple & Star Anise Glazed Duck Breast blackberry gastrique, hasselback potato, kalmansi gel, red wine reduction £27.50

Wild Mushroom & Black Garlic Risotto (GF) £16.00 • Add Seabass (GF) £7.00

Pan-fried Chicken Supreme (GF) fondant potato, creamed cabbage & pancetta, red wine jus £21.50

Roasted Rump of Lamb (GF) heritage tomatoes, courgettes, salsa verde £28.50

Sri Lankan Curry (GF) king prawns, monkfish, jasmine rice £26.50

Pan-roasted Cod (GF) crushed peas, buttered leeks, beurre blanc sauce, lemon & orange gel £29.00

Roasted Pork Belly (GF) buttered mash, red wine gravy £19.00

Pan-fried Seabass (GF) crushed new potatoes, chardonnay cream £24.50

Wild Boar Sausages buttered mash, seasonal greens, red wine gravy £21.50

Confit Duck Leg pancetta & sausage cassoulet, cavolo nero, Madeira jus £23.50

Caesar Salad baby gem, egg, anchovies, parmesan, croutons, caesar dressing £15.00 • Add Chicken (GF) £6.00

Sandwiches

Roast Sirloin of Beef horseradish mayo, rocket, open sourdough, fries £15.50

Brie, Tomato & Pesto Sourdough Sandwich (V) fries £14.50

Club Sandwich chicken, bacon, boiled egg, tomato, lettuce, fries £15.50

Add cup of soup to any sandwich (v) £2.50

Sides

Skin-on Fries (VE, GF) £5.00

Triple Cooked Chips (VE, GF) £6.50

Parmesan Truffle Fries (GF) £7.50

Buttered Seasonal Greens (V, GF) £6.00

Garden Salad (VE, GF) £6.50

Pomme Purée (V, GF) £5.00

Pigs in Blankets (5) £6.00

Cauliflower Cheese (V) £8.50



(V) Suitable for vegetarians (VE) vegan (VEA) vegan alternative available (GF) gluten free (GFA) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.