

Sample à la carte menu

Extra bread £2.50 Roasted almonds £3.50 Garlic olives £4.00
Sauté chorizo & fennel seeds £4.50 Pickled anchovies £4.00

Starters

Roast parsnip, honey & sage soup £8.50
Chicory, pear, walnut & Roquefort salad, honey truffle oil £10
Smoked mackerel pâté, pickled red cabbage £10
Duck rillettes, Asian salad, sesame & soy dressing £11
Wood pigeon, celeriac remoulade, beetroot and chestnuts £14
Sauté scallops, chorizo, saffron aioli, chickpea stew £16

Mains

Roast butternut squash tagliatelle, sage, pine nuts, Parmigiano Reggiano £19
Roast chicken breast, chorizo & olive orzo £21
Onglet steak, Café de Paris butter, pommes frites £22.50
Chalk stream trout, laksa, roast pumpkin, crispy noodles £23.50
Wiltshire pork chop, greens, stewed borlotti beans, salsa verde £25.50
Sea bass, mussels, saffron potatoes, bouillabaisse sauce £29.50
Sirloin steak, pommes frites, wild mushrooms, béarnaise sauce £34

Sides £4

Green salad Pommes frites New potatoes
Green beans & almond butter

Puddings

Vanilla mascarpone, figs poached in Norfolk PX £9
Chocolate & stout cake, stem ginger Chantilly cream, candied walnuts £9
Toasted oat panna cotta, pear purée, candied peel biscuit £8.50
Mince pie frangipane tart, clementine brandy butter, vanilla ice cream £9
Tomme de Savioire, chutney, biscuits £8.50
(add Tête de Moine and/or Bath blue £2.50 each
Sorbet or Ice cream (please ask for flavours) 2 scoops £5 or 3 scoops £7.50

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.

Fish dishes may contain small bones.

If you have any allergies please make a member of our team aware.

An optional 12.5% gratuity will be added to your bill, this goes directly to the team, thank you