

AUTUMN

evening menu

Served Tuesday - Friday from 5pm & Saturday from 12pm

(GF) Gluten Free (GFA) Gluten Free option available (V) Vegetarian (VGA) Vegan option available

TO SHARE

Rosemary & Garlic Camembert • 14.50
with warm sourdough & house chutney

Bread Board • 11.50
Mediterranean bread with olives & balsamic oil

TO START

Thai Basil & Mozzarella Beignet • 10.00
with a sun-blushed tomato & butterbean cassoulet (V, VGA)

Beetroot Cured Chalk Stream Trout • 11.00
with Malaysian pickled courgette, compressed cucumber, horseradish cream & dill oil

Pan-seared Scallops • 15.00
with King Oyster mushroom, Spanish chorizo, wild mushroom & chorizo crisp

Whipped Church Hill Farm Chicken Liver Parfait • 10.00
on parmesan shortbread, tomato chutney & red micros

MAINS

Braised Ox Cheek • 23.00
with creamed potato, spinach purée, pickled veg, onion crumb, red wine & port jus (GFA)

Seared Church Hill Farm Chicken Breast • 20.00
with potato & truffle pave, baby leeks, onion purée, mini fillet croquette & chicken velouté

Seafood Tagliatelle • 25.00
with king prawns, crab claw, mussels & squid ink in a rich tomato sauce

Pork Trio • 27.00
Pork fillet wrapped in prosciutto, pork belly slow-cooked in cider, black pudding quails egg served with potato puree, buttered hisspi cabbage, ruby vanilla puree & Vermouth jus

Beetroot, Butterbean & Tofu Wellington • 17.00
with sautéed greens & cherry tomato sauce (V, VG)

DRY-AGED STEAKS

All of our steaks have been dry-aged for a minimum of 28 days and specially selected from our butchers Price & Fretwell to give you the best flavour possible. Served with potato wedges & dressed lambs lettuce.

8oz Flat Iron – recommended medium rare (GF) 20.00

8oz Rump – recommended medium rare (GF) 18.00

10oz Sirloin – recommended medium (GF) 30.50

SAUCES

Peppercorn sauce (GF) – 3.50 Béarnaise sauce (GF) – 3.50

SIDES

Mixed Vegetables • 4.50
Cauliflower Cheese • 5.50

Onion Rings • 3.95
Mixed Salad • 3.95

Balsamic Tomatoes with
Garlic Mushrooms • 4.50

DESSERT

Stem Ginger Creme Brûlée • 8.00
with lavender shortbread (V)

Sticky Toffee Tiramisu & Espresso Crunch • 9.00
sticky toffee pudding soaked in espresso, with toffee sauce, mascarpone & espresso foam crunch (V)

Banana & Pecan Chocolate Brownie • 8.00
served warm with sun cream vanilla ice cream (V, GF, VG)

Coconut Milk Panna Cotta • 10.00
with garden plum compote, stem ginger crumble, yuzu sorbet & white chocolate Aero (V, VG, GFA)

Cheese Board • 13.50
A selection of cheeses with celery, grapes, cheese crackers, butter rosettes & chutney
Add a glass of port +4.50

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence on allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot guarantee it.

SPECIAL OFFER
Every Thursday

Get two 8oz rump
steaks and a bottle of
wine for £30.