

fish free

to start

chefs homemade soup of the day
selection of warm breads

£4.95

whole baked french camembert
field mushroom ragout

£6.95

warm oriental crispy duck salad
hoi sin and sesame dressing

£8.95

spiced pear and stilton tart, baby leaf salad
herb crème fraiche

£6.25

telmara mallard duck and rabbit terrine,
home made piccalilli and granary toast

£7.50

main courses

28 day aged british excellence beef ribeye cutlet
bearnaise sauce, home cut chips

£ 19.95

£ 29.50 with half of lobster

Haughley farm free range chicken breast
chive and mustard mash, leek and stilton sauce

£ 13.95

twice baked red pepper soufflé
trio of sweet pepper oils, spiced mascarpone cheese

£ 11.95

roasted rump of welsh hill lamb
dauphoinés potatoes, smoked bacon and redcurrant jus

£ 18.95

chef's infamous home made steak and kidney wild mushroom pudding
asparagus and pea purée and buttered new potatoes

£ 16.95