



Sample Sunday Lunch Menu

Please Contact The Restaurant For The Latest Menu

Starters

Chef's Soup of the Day

Freshly prepared soup of the day, accompanied by baked crusty bread
£5.95

Potted Cromer Crab

Freshwater crayfish tails and sweet Cromer Crab flavoured with shallots, sherry, cayenne pepper & lemon, potted with seasoned clarified butter complimented by a pickled fennel, blood orange, cucumber and mustard cress salad served with warm crusty ciabatta.
£8.45

Jerk Chicken Wings

Spicy flame charred chicken wings marinated in our sticky jerk seasoning accompanied by a refreshing pineapple, dragon fruit, pomegranate and fresh coriander salsa served with a cool natural yoghurt and a sweet chilli dipping sauce .
£7.95

Scottish Salmon & Prawn Fishcake

Fresh Scottish Salmon and sweet prawn fishcake infused with fresh dill, fennel and citrus, shallow fried in golden breadcrumbs complimented by a petit pois and mint puree finished with a homemade tartar and curly endive salad.
£8.45

Chickpea, Cauliflower & Applewood Croquettes

Cauliflower, chickpea and smoked Applewood cheddar croquettes deep-fried in a golden tortilla crumb served with a warm tomato and baby basil coulis finished with sharp raisin and granny smith apple vinaigrette.
£7.95

Smoked Duck & Bacon Coronation Salad

Slices of warm smoked duck and slow cooked smoked bacon rashers tossed together with baby gem lettuce, rocket, shredded dried apricots, toasted almonds, spring onion and hot croutons finished with a lightly spiced lemon, lime, chilli and crème fraîche dressing.
£7.25

Main Course

Roast Sirloin of Beef

Roast Sirloin of Bedfordshire beef served pink with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and rich roast gravy.
£13.95

Roast Leg of Lamb

Roast leg of Bedfordshire lamb served pink with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and rich roast gravy.
£13.95

Roast Free Range Chicken

Roast breast of free range chicken served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and rich roast gravy.
£13.95

Crispy Skin Salmon Steak

Blackened fillet of Scottish salmon on a creamed horseradish and chive mashed potato complimented by a rich tarragon veloute of petit pois, crisp smoked bacon lardons and salty marsh samphire finished with double cream and lemon.

£15.95

Bubble & Squeak Risotto (V)

A twist on a classic dish of Arborio rice risotto tossed together with leeks, roast carrots and parsnips, Savoy cabbage and baby peas flavoured with garlic, tarragon and thyme finished with creamy Mascarpone cheese, a rich soft poached duck egg and salty parmesan shavings.

£13.95

Woburn Country Black Bacon Steak

On the bone French trimmed glazed black bacon steak complimented by a tangy homemade cranberry ketchup and slow roasted balsamic vine cherry tomatoes served with a sunny side up fried free range hens egg and black pudding potato fritters.

£16.95

Desserts

Salted Caramel Sticky Toffee Pudding

A soft and sticky toffee pudding complimented by a sweet and salty caramel sauce served simply with a flavoursome pistachio ice-cream

£6.75

Chocolate Orange Pudding

A light and fluffy baked orange sponge soaked in a sticky Gran Marnier syrup layered with a rich dark chocolate mousse and finished with candied orange zest.

£6.75

Amoretti Apple Crumble Cheesecake

An indulgent vanilla pod cheesecake on an amoretti biscuit base, topped with a warm spiced apple compote and muscovado crumble.

£6.75

Riz Au Lait

A rich clotted cream rice pudding finished with a burnt caramel crackling served with homemade all butter shortbread finger and sweet fresh raspberries.

£6.75

Cheese Platter

A selection of creamy goat's cheese, French Brie, stilton & mature cheddar accompanied by cheese crackers, walnuts, grapes, celery & homemade chutney.

To bring out the flavours of our cheese platter we recommend a glass of our special reserve Port.

£10.45 with Port / £8.95 without Port

Ice Creams & Sorbets

A choice of, Vanilla, Strawberry, Banana, Pistachio, Coconut, Mint Chocolate, White Chocolate, Rum & Raisin Ice Creams or Lemon, Blackcurrant, Raspberry and Mango sorbets.

£5.45

All of our food is freshly prepared & cooked to order, it may take a little longer but is well worth the wait!
If you have any specific dietary requirements or food allergies please let us know.