



## ***SAMPLE A La Carte***

**Please note our menus change daily so please contact us for our current menu.**

### **Starters**

#### **Chefs Soup of the Day**

Freshly prepared soup of the day accompanied by freshly baked bread.  
£6.25

#### **Smoked Chicken Mac & Cheese**

A warming bowl of mature cheddar macaroni cheese baked with tender strips of smoked chicken, smoked bacon and sweet roasted chestnuts accompanied by a buttery parmesan and thyme shortbread.  
£7.95

#### **Roast Cauliflower Salad (V)**

A hot salad of cauliflower florets roasted with olive oil, lemon and garlic complimented by crisp red radish and lemon marinated fennel, red onion and sweet raisins finishes with toasted almonds and sour cream.  
£7.95

#### **Salmon & Eggs**

A delicious dish of toasted all butter croissant, topped with rich Scottish smoked salmon and silky free range scrambled eggs finished with fragrant chopped chives and crème fraiche.  
£8.25

#### **Gammon and Chickpea Pakora**

A crispy, lightly spiced pulled gammon hock pakora deep fried until golden served with a zesty mango, shallot and chilli salsa and a refreshing mint raita.  
£7.95

#### **Seared Scallops & King Prawns**

Pan seared scallops and fresh tiger prawns on a Jack Daniels and honey parsnip puree garnished with crisp shallot rings, smoky torched garlic and a Jack Daniels and blossom honey syrup finished with fresh peppery cress.  
£9.25

### **Main Course**

#### **Pork Tenderloin**

Tender pork tenderloin escalope coated in a golden bread and salty parmesan crust complimented by a tangy aubergine, olive, red onion and sweet pepper caponata, finished with deep fried sunblushed tomato potato soufflés.  
£17.95

#### **Baked Cod and Root Vegetable Ratatouille**

Roast fillet of cod served on a warm beetroot, celeriac, horseradish and crème fraiche ratatouille with a caper and parsley sautéed gnocchi finished with a peppery citrus dressed watercress salad.  
£16.95

#### **Roast Chicken, Leek and Mushroom Tatin**

Free range crispy skin chicken breast with garlic, leek and roast mushroom served on a flaky puff pastry tatin accompanied by honey roast root vegetables and Jerusalem artichoke mash finished with a creamy tarragon bread sauce.  
£15.95

### **Fish Bouillabaisse**

A classic fish stew of calamari, king prawns, crab meat and root vegetables in a rich fish broth with a hint of chilli topped with a grilled fillet of smoked haddock served with a side of skinny fries.

£16.95

### **Five Spice Venison Rump**

Woburn country venison rump served pink marinated in a dry rub of fragrant five spice sweetened by marmalade Brussel sprouts and a chestnut and smoked bacon potato lyonnaise complimented by a sweet potato and curried parsnip broth finished with shoestring shallots.

£18.95

### **Roast Vegetable Lasagne (V)**

Fresh egg Lasagne, layered with spinach, ricotta and roast Mediterranean vegetables, topped with melting Swiss Gruyere cheese accompanied by a fresh leaf salad and griddled garlic Ciabatta crostinis.

£15.95

## **Desserts**

### **Spiced Apple Tart**

A classic dish of finely sliced sweet braeburn apples, lightly spiced with cinnamon baked on a golden puff pastry base complimented by a ball of mince meat ice cream

£6.75

### **Chocolate Fondant Bon Bons**

Melting chocolate fondant bons bons flavoured with lemon and orange in a crisp tempura tossed in hot chocolate dust served with orange and lemon curd dipping sauce .

£6.75

### **Baked Banoffee Custard**

A rich custard tart in buttery sweet pastry flavoured with thick banana smoothie ,dark chocolate ice cream brulee bananas and a hot salted toffee sauce

£6.75

### **Blackberry Mousse**

A sharp blackberry mousse with light steamed blackberry sponge softened with a quenelle of vanilla pod Chantilly cream finished with chocolate crumble and fresh blackberries.

£6.75

### **Ice Creams & Sorbets**

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

£5.45

### **Cheese Platter**

A selection of vintage French Brie, Red Leicester, Northamptonshire Blue Stilton & Mature Cheddar Cheese accompanied by cheese crackers, walnuts, cherry tomatoes, celery & homemade chutney.

£8.95

### **NEW Port Tasting Trio**

Try our new trio of port which includes White Port, Vintage LBV & a 10 Year Tawny (25ml of each)

£5.95

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.