



Sample Evening A La Carte
Please Contact The Restaurant For The Latest Menu

Starters

Chefs Soup of the Day

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

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

Potted Crayfish & 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

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

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

Main Course

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

Cock a Leekie Broth

A modern take on a Scottish dish of pan roasted crispy skin free range chicken breast served in a flavoursome chicken and vegetable stock of sweet leeks, baby carrots, crisp sugar snap peas, pearl barley and Parrisienne potatoes finished with fragrant chervil leaves, natural yoghurt and crispy fried sea salt leeks.

£15.95

Venison Bolognese

Medium rare Woburn country venison rump served on steamed curly kale, complimented by a full-bodied venison Bolognese sauce accompanied by a creamy celeriac puree and mini fondant potatoes finished with lightly pickled wild mushrooms and a port and redcurrant reduction.

£21.95

Oven Roast Hake Fillet

Oven roasted meaty fillet of hake served on a sautéed onion, garlic, chilli, chickpea and chorizo pomme lyonnaise accompanied by flash fried king scallops and sweet tiger prawns finished with black and green olive tomato concasse.

£18.95

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.

£16.95

Desserts

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

Hot Chocolate Churros

Deep fried choux fingers tossed in cinnamon sugar served with a thick and creamy orange & dark hot chocolate dipping sauce finished with candied orange zest.

£6.75

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

Cheese Platter

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

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

£10.95 with Port / £8.95 without Port

Ice Creams & Sorbets

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