



Sample Lunch Menu

Please Contact The Restaurant For The Latest Menu
Starters

Chefs 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

Mains

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
Fish & Chips Fresh fillet of Cod served grilled or in crispy beer batter, accompanied by gourmet chips, dressed rocket salad and mushy peas.	£12.95
Sausage & Mash Woburn Country sausages of the day accompanied by creamy mashed potato served with a rich caramelised onion gravy and seasonal vegetables.	£13.95
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
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

Ciabattas, Baguettes, Wraps & Toasted Bagels

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£6.95

All baguettes, ciabattas, wraps & toasted bagels are freshly prepared & packed full of the filling of your choice. All are accompanied by gourmet chips.

- **Greenland Prawns in Brandied Marie Rose.**
- **Creamy Brie and Grape with Honey Mustard Dressing.**
- **Crispy Lamb and Beef in BBQ Sauce.**
- **Free Range Chicken in Cajun Spices.**

Side order of soup or Beer Battered Onion Rings

£2.50

Desserts

Salted Caramel Sticky Toffee Pudding

£6.75

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

Amoretti Apple Crumble Cheesecake

£6.75

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

Riz Au Lait

£6.75

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

Hot Chocolate Churros

£6.75

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.

Ice Creams & Sorbets

£5.45

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

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.

£10.95

Ex Port

£8.95

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.