



Lunch Menu

Starters

Chefs Soup of the Day	£6.25
Freshly prepared soup of the day accompanied by baked crusty bread.	
Sesame Mackerel	£7.95
Sesame seared fresh mackerel fillet accompanied by a carrot and star anise puree complimented by pickled baby carrots, fennel shavings and cucumber ribbons with red Amaranth cress and toasted sesame seeds.	
Aubergine Salad	£7.25
Blackened lightly smoked aubergine flavoured with garlic & lemon layered with a salad of chick peas, fresh basil and coriander, red chilli and toasted almonds finished with salty feta cheese ciabatta crisps and a balsamic reduction.	
Pan Seared Scallops	£9.95
Lightly seasoned flash fried queen scallops served simply on British steamed asparagus spears complimented by a classic aioli sauce finished with air dried Serrano ham and sweet poached whole langoustines.	
Deli Board	£11.95
Smoked duck, sliced Parma ham and Spanish paprika chorizo sausage served alongside homemade lemon and sesame houmous, sun blushed tomatoes, black and green olives, balsamic oil and toasted Ciabatta.	
Lamb Koftas	£7.95
Marinated minced lamb flavoured with a fragrant selection of herbs and spices, pan fried and served with a refreshing salad of char grilled Halloumi cheese, sweet water melon and arugla salad leaves finished with a cool yoghurt dressing.	

Mains

Bedfordshire Steak	£18.95
Woburn Country 8oz steak cooked to your liking accompanied by a sweet grilled beef tomato, field mushroom, gourmet chips, crispy battered onion rings and a dressed rocket salad served with a pink peppercorn sauce.	
Fish & Chips	£12.95
Fresh fillet of Cod served grilled or in crispy beer batter, accompanied by gourmet chips, dressed rocket salad and mushy peas.	
Charred Swordfish Steak	£16.95
A meaty char grilled swordfish loin cooked medium topped with a warm lime and chilli dressed avocado, sweet white crab meat, fresh chives & diced tomato salsa, complimented by crisp potato soufflés and fragrant chervil leaves.	
Classic Chicken Caesar	£13.95
A classic dish of free range chicken breast on a bed of crisp baby gem lettuce with marinated lemon and fennel anchovy fillets topped with French stick garlic crostinis and fresh parmesan shavings with a creamy Caesar dressing.	
Spanish Tortilla	£13.95
A free range egg Spanish tortilla packed full of roast vegetables, accompanied by sunblushed tomatoes, rocket and parmesan cheese salad.	

Baguettes, Wraps & Toasted Bagels

Baguettes, Wraps & Toasted Bagels £6.95

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

- **Fresh Prawns Bound in a Marie Rose Sauce**
- **Cheddar Cheese with Spring and Red Onion Bound in Creamy Mayonnaise**
- **Sweet Chilli Crispy Meat Feast**
- **Free Range Chicken Breast in BBQ Sauce.**

Side order of soup or Beer Battered Onion Rings £2.50

Desserts

Strawberry & Blackcurrant Baked Alaska £6.75

Blackcurrant sorbet encased in a velvety soft meringue on a light sponge base with strawberry compote, finished with fresh raspberry sauce.

Salted Caramel Sticky Toffee Pudding £6.75

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

Spiced Banana Fritters £6.75

Lemonade battered banana fritters tossed in a five spice & cinnamon sugar served with banana ice cream and fruit coulis.

Summer Fruit Eton Mess £6.75

Fresh mixed summer berries bound in a vanilla chantilly cream with crunchy homemade meringue pieces, finished with a mango and raspberry fruit coulis.

Ice Creams & Sorbets £5.45

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

Cheese Platter

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