



Italian mixed olives 4.95 Assorted breads 4.00

STARTERS & LIGHT PLATES

Mushroom feuillette, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	9.45/17.95
Sweet potato & coconut soup, rustic bread(vg)	7.95
Gnocchi, Mediterranean vegetables, tomato, roasted pepper & basil sauce (vg)	9.25
Devonshire white crab meat, home cured salmon, chive cream, blinis	13.25
Pan fried scallops, sweetcorn & smoked salmon chowder, pancetta, pickled vegetables	16.95
Charcuterie board, chorizo, salami, serrano, olives, sourdough	10.45
Chicken liver parfait, roasted pistachios, truffle crackers, orange gel, black garlic	11.95
Buttermilk chicken, grilled tenderstem, mango & raisin chutney, chicken truffle mayo and chilli coriander	11.95

MAINS

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with new potatoes

Duck leg confit, egg noodles, spring onion, pak choi, master stock, red chilli, crispy onion, coriander	23.95
28 Day aged ribeye steak, peppercorn sauce, wild mushrooms	32.95
Salt baked celeriac, spelt, wild mushrooms, parmesan, chive beurre blanc (v)(vg optional)	21.45
Pan fried halibut, samphire, grilled prawns, gremolata, chardonnay cream	26.95
Roasted pork tenderloin, chorizo rub, sticky ribs, apple cider jus	22.95
Corn fed chicken ballotine stuffed with red pepper, chargrilled cheese & cranberry jus, girolles, petits pois	21.95
Lamb rump & pulled lamb shoulder croquette, pea & mint puree, tarragon jus	26.95
Crispy squid Caesar salad, baby leaves, dusted squid, Caesar dressing, bacon, croutons, egg, anchovies, parmesan	17.95

SIDES

Mixed leaf salad	4.25	Creamed spinach (for 2)	5.45
Dauphinoise potatoes	4.95	Cauliflower béchamel Somerset brie (for 2)	6.45
Skinny fries	4.45	Baby vine tomatoes & rocket	
Buttered new potatoes	4.45	salad with honey dressing	5.25
Fresh buttered vegetables (for 2)	4.95		

DESSERTS

Carrot, pineapple and coconut sponge lime cream, blood orange sorbet (vg,gf)	8.45
Sticky toffee pudding, mascarpone coffee cream, vanilla ice cream	9.45
Bread pudding made with black muscat wine, chocolate & caramel tulle, strawberry & apricot gel, sea salt caramel ice cream or custard	9.45
Summer pavlova, basil cream, strawberries, strawberry fluid gel, raspberry & champagne coulis, Blackcurrant sorbet	8.45
Pistachio choux, raspberry compote, crème patisserie, salted milk ice cream	9.45

Local handmade Chiltern ice cream (gf) & sorbets (gf) (vg), per scoop 2.50

Ice creams: Dark chocolate, pistachio, salted milk, sea salt caramel, honeycomb, vanilla

Sorbets: Mango, lemon, blackcurrant, blood orange

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian (vg) Vegan. Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free. An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you