



Dinner Menu

champagne or kir royale by the glass £11.95 or pimm's £4.95

Starters & Mains

soup of the day – asparagus with crispy bacon chards £5.95

skagen toast, fried sour dough topped with prawns, dill & mayonnaise £9.50

crispy deep fried duck spring rolls with preserved plum sauce £7.95

new season asparagus, free range fried egg & parmesan shavings

starter £ 9.50 or main with potatoes £14.50

grilled innes goat's cheese & heritage beetroot salad with rustic croutons £7.95

a trio of herrings, cured, tomato, mustard, potato salad & pickled cucumber £8

deep fried chorizo & sausage meat scotch egg, homemade piccalilli £7.95

spicy sweet corn, courgette, pine nut & feta fritters, minted yoghurt dip

starter £7.65 or main with potatoes £14.75

seared scallops with guacamole & crispy bacon

starter £12.95 main with salad & potatoes £24.95

individual smooth chicken liver pate, apricot & orange chutney & toast £7.65

brendon's salmon fishcakes, homemade tartar sauce, dressed leaf

starter £7.45 main x2 & chips or potatoes £14.95

baked fillet of aldeburgh cod, crunchy cheese, bacon & herb crust, tender stem broccoli & mash potatoes £17.50

slow roast belly of pork, pak choi & udon noodle stir fry & hoisin sauce £17.95

honey & garlic roasted breast of guinea fowl, wild mushrooms & leeks, leg croquettes & gratin potatoes £17

45 day aged grilled rib eye steak, portobello mushroom, vine tomatoes &

homemade onion rings with a creamy peppercorn sauce & chips £26.95

thai red curry, peanut, lime leaf & baby corn with steamed jasmine rice

chicken £14.95 or prawn £16.95 or vegetarian £14.50

crispy duck confit, mash, savoy cabbage, red wine & broad bean jus £15.95

Side Dishes

panache of fresh vegetables, or petit pois £3.75

new potatoes, chips or mash £3.50 or dressed leaves or mixed salad £3.75



Puddings £7.50

dan's chocolate brownie, rocky road & caramel ice cream sundae
gooseberry crème brulee, shortbread biscuits & a scoop of elderflower ice cream
brown sugar meringue topped whipped chantilly cream & english strawberries
individual lemon & blueberry cheese cake with honeycomb
a slice of warm apricot bakewell tart, lemon curd & meringue ice cream

Homemade Ice Creams £6.50, 1 Scoops £3.50, 2 Scoops £4.50

you choose 3 scoops from our homemade ice cream in a brandy snap basket
icecreams – banana, caramel, rocky road chocolate, lemon meringue or vanilla bean
sorbets – mango, passion fruit or raspberry

Dessert Wine By the Glass £3.75 - 75ml glass vat 5 semillon 2008 australia

Cheese £8.50

we have to refrigerate our cheese so please let us know as soon as possible and
e we will try to get it to an acceptable temperature
a trio of neal's yard british cheeses – innes goat's cheese, colston bassett stilton,
sparkenhoe aged red leicester, quince jelly, crackers, celery, grapes

Port By The Glass Fonseca Terra Prima Organic £4.20

Coffees & Tea £2.95 (Fair trade) all served with homemade goodies

A cafetiere of freshly ground coffee, Decaffeinated, Espresso, Cappuccino or latte

Teas-Breakfast, decaffeinated, Camomile, Earl Grey, Green, fresh Mint, Green, Jasmine Kenyan, Peppermint, Lemon
& Ginger, Lemon & hot water

Liqueur Coffee £5.50 (Calypso, French, Gaelic, Irish, etc.)

Liqueur FROM £4.50/£4.95 Courvoisier £5 Remy £5.50 Hine xo £8

Food Allergies

Should you have an allergy please speak to a member of our staff who may be able to help you with your choices.

We are unable to guarantee 100% that some of our dishes may contain traces of nuts,
seeds, gluten or other allergens or guarantee cross contamination.

Should you have a severe condition we would rather not take the risk of cooking for you

ALL PRICES IN V.A.T. BUT NOT SERVICE