

TO SHARE

Pitted olives in Provençal herbs 3.80

Home roasted peanuts 3.00



PLATTERS

Farmhouse Cheese platter £16

*Selection of 5 finest British and continental cheeses, apple, celery, chutney, walnuts,
homemade bread & butter*

Assiette of Charcuterie £16

Selection of the finest cured meats and salami, cornichons, olives, sun-blushed tomatoes, artichoke, focaccia bread & butter

The Secret Garden ploughman platter £16

*Selection of 2 finest British and continental cheeses and 3 cured meats with chutney, Cornichons, olives and sun-blushed
tomatoes. Homemade bread & butter*

Vegetarian platter £16

*Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served with focaccia bread & butter
(olive oil and balsamic dip for Vegan option)*



STARTERS

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing £8.50 / £13

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese £8.50 / £13

Homemade pork pâté with house chutney and baby leaves £8



MAINS

Ribeye beef £36

Grilled Suffolk free range ribeye beef (8oz), sautéed mushrooms, potatoes and served with Stilton or peppercorn sauce

"Tartiflette" style au Brie de Meaux £14

Roasted potatoes, bacon and onion topped with Brie de Meaux, straight from the oven. Served with a green salad on the side

September 2024 - Evening A La Carte Menu

STARTERS

Chabis goats cheese and honey filo parcel served with lamb's lettuce £8.50

Salmon Ceviche, cream cheese and avocado with baby leaves £9.20

Chicken liver parfait served with figs, grapes and walnuts £8.90



MAIN COURSES

Cep mushroom fricassée with polenta, artichoke, courgette and Chimichuri sauce £18.50

Crab quiche on confit cherry tomatoes and peppers with ginger and chilli salsa £22.50

Slow roasted lamb shoulder on a tabouleh with tzatziki £23.50



CHEESES & DESSERTS

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts £11.00

Suggested wines - Imperial Tawny Port, Sandeman - £6.30 (75ml)

Raspberry Soufflé £9.20 (12 minutes)

Suggested wines - Côteaux du Layon "St Lambert", Ogereau, 2020 - £5.70 (75ml)

Chocolate volcano with dark rum ice cream £9.50

Suggested wines - Banyuls Rimage, domaine de Valcros 2020 - £6.70 (75ml)

Pistachio crème brûlée £8.70

Suggested wine - Sauternes, Château Delmond 2018 - 7.30 (75ml)

*A discretionary 12.5% service will be added to your final bill
Food allergies? Please let us know before ordering.*