

TO SHARE

Pitted olives in Provençal herbs 3.80

Home roasted peanuts 3.00



PLATTERS

Farmhouse Cheese platter £18

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

Assiette of Charcuterie £18

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

The Secret Garden ploughman platter £18

*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 £18

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



STARTERS

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing £8.90 / £13.50

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese £8.90 / £13.50

Homemade pork pâté with house chutney and baby leaves £8.50



MAINS

Ribeye beef £35

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

"Tartiflette" style au Brie de Meaux £15

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

April 2025 - Evening A La Carte Menu

STARTERS

Fricassée of creamy Girolle mushrooms with pea in a puff pastry pie £8.90

Grilled fillet of red mullet on a warm lentil and herb salad with artichoke and dill salsa £9.70

Merguez sausages and chickpea hummus with little gem lettuce and lemon dressing £9.30



MAIN COURSES

Wild garlic soufflé on confit shallots with celeriac and Stilton cream sauce £19

Grilled swordfish on a potato galette with spring green cabbage and paprika cream sauce £23

Lamb Navarin with peas, carrots and potatoes £21.50



CHEESES & DESSERTS

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

Suggested wines - Banyuls Rimage, domaine de Valcros 2020 - £6.90 (75ml)

Rhubarb and ginger sponge with crème anglaise £8.90

Suggested wines - Sauternes, Château Delmond 2018 - 7.80 (75ml)

Mango & chilli soufflé £9.30

Suggested wines - Jurançon 2022, Clos Lapeyre 2022 - 5.70 (75ml)

Caramelised banana and dark rum ice cream with chocolate sauce and walnut macaron £9.50

Suggested wine - Muscat Ambré, Château de Jau, 2009 - £7.50 (75ml)

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