

**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 or  
olive oil and balsamic dip*



**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*

*December 2024 - Evening A La Carte Menu*

**STARTERS**

Oriental mushroom parfait with toasted rye sourdough & sunflower seeds £8.50

Smoked haddock, roasted beetroot, horseradish and Stilton gratin £9.20

Venison & pecan pâté with cranberry relish and baby leaves £9



**MAIN COURSES**

Truffle Brie cheese and seasonal vegetable feuilleté with saffron cream sauce £18.50

Pan-fried fillet of smoked salmon on a leek and parmesan risotto with chestnuts £21.50

Vintage preserved turkey with roasted potatoes, Yorkshire pudding, Brussel sprouts, carrots and mustard jus £23



**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 - £6.70 (75ml)*

Praline soufflé in a filo tartlet with milk chocolate sauce £9.50

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

Ginger Panna cotta with mandarin compote £8.90

*Suggested wines - Muscat de St Jean de Minervois, Gravillas, 2021 - £6.20 (75ml)*

Cinnamon rice pudding with quince jelly £8.70

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