

MENU



LIGHT BITES AND STARTERS

Whitebait with dill mayonnaise	6	Soup of the day	7
Heritage tomato Caprese salad	8.5	Smoked duck, carrot and daikon (radish) Asian salad	9
Duck liver parfait with orange Cointreau glaze	9.5	Tuna Niçoise salad as starter or main	9/14

MAIN COURSES

Rigatoni in a rich Italian tomato sauce with rocket and parmesan shavings	14.5	Oven-baked ratatouille with homemade garlic bread	15
Classic fish and chips with minted crushed peas, homemade tartar sauce and torched lemon	17.5	Pork loin escalope with pommes frites, Bois Boudrin sauce	17.5
Chalk stream trout with pommes purée and chive sauce	19	Brined Korean boneless chicken thigh burger, with fries and umami ketchup	18.5

SHARING PLATTERS

Charcuterie board of sliced meats, artichokes, sundried tomatoes, hummus, breadsticks and cornichons	20
Oven-baked garlic and thyme camembert with focacia	15

SIDES

House mixed salad	4	Chunky chips or French fries	4.5
Garlic buttered green beans	4.5	Herb roasted new potatoes	4.5

DESSERTS

Chocolate marquise with salted caramel ice cream, chocolate soil and Chantilly cream	8.5	English and French cheese plate with chutney, grapes and celery	9.5
Buttermilk pannacotta sugared balsamic strawberries and pistachio shortbread	8.5	Choice of ice creams and sorbets	5
Limoncello tart served with coconut sorbet and fresh raspberries	8.5	<i>We source nearly all our ingredients from the British Isles and locally. Please let us know if you have any dietary requirements or allergies.</i>	