MENU



LIGHT BITES AND STARTERS

Maple pumpkin and bacon soup	7.5	Tempura mixed vegetables, 7.5 soy honey and chilli dressing
Candied beetroot carpaccio, feta, walnuts and rocket salad	8	Pheasant and pigeon terrine 9 with chutney and cornichons
Cornfed chicken satay salad (starter or main)	9 / 14	Pickled mackerel autumn slaw, 9.5 dill mustard cream
Smoked salmon blini, caviar, lemon zest, dill, crème fraîche	9.5	
	MAIN	N COURSES
Spiced rice and lentils, roasted squash with lime yoghurt	15	Butternut lasagne, 16.5 mushrooms and crispy sage
Classic fish and chips, homemade tartar sauce, chunky chips, minted crushed garden peas	17.5	Leander venison and stilton 18.5 burger, tomato chutney, French fries, autumn slaw
Steamed cod, curried mussels, Chantenay carrots	22.5	Roasted lamb rump, salsify 23.5 and wild mushrooms
Chargrilled sirloin, tabasco butter, avocado, house salad and French fries	25	

SHARING PLATTERS

Charcuterie board of sliced meats, artichokes, sundried tomatoes, hummus, breadsticks and cornichons

Oven-baked garlic and thyme camembert with foccacia

MENU



SIDES					
House mixed salad	4	Chunky chips or French fries	4.5		
Garlic buttered green beans	4.5	Herb roasted new potatoes	4.8		
	DESS	ERTS			
Chocolate crémeaux on a nut chikki base, served with caramelized pine nut ice cream	8.5	English and French cheese plate with chutney, grapes and celery	9.5		
Poached pear and almond frangipane tart, with clotted cream and roasted pear purée	8.5	Lemon posset, crisp meringue, fresh citrus fruits and pink grapefruit sorbet	8.5		
Choice of ice creams and sorbets	5				
SANDV	WICHES *LU	UNCHTIME ONLY*			
Mediterranean vegetables with halloumi and pesto mayo	11	Prawn cocktail, baby gem, cucumber and red pepper	12.5		
BLT (not ciabatta)	13	Smoked salmon, lemon mayo, red onion and capers	13.5		
Salt beef, roasted red onion jam	14.5	Ham hock, smoked cheddar and dill pickles	14.5		
Club sandwich (not ciabatta)	14.5				