

Starters

Soup of the Day
Ask our team for today's special.
(V) (GFoa) – £9.50

Twice-Baked Cheese Soufflé
Our signature dish! a light, cloud-like cheese soufflé.
(V) (GF) – £11

Chicken & Ham Terrine
Pressed ham hock and breast infused with wholegrain mustard and honey. Served with toasted soured dough bread and piccalilli
(GFoa) – **£10**

Prawns
Tempura Battered King Prawns, served with a sweet chilli mayo
(DF) – **£11.50**

Mains

Roast Beef
Sirloin of local beef with a mustard and herb crust, served with Yorkshire pudding, roast potatoes, seasonal greens, cauliflower cheese, braised red cabbage, roast carrots & parsnips, and rich gravy.
(GFoa) (DFoa) – £28

Pork
Roasted Pork loin with crackling, a roasted apple & apple puree. Served with Yorkshire pudding roast potatoes, seasonal greens, cauliflower cheese, braised red cabbage, roast carrots & parsnips, and rich gravy.
– £23

Roast Chicken
Free Range Chicken breast, marinated in lemon thyme and garlic. Served with Yorkshire, roast potatoes, seasonal greens, cauliflower cheese, braised red cabbage, roast carrots & parsnips, and rich gravy.
(GFoa) (DFoa) – £23

Venison
Rosemary studded haunch of venison. Served with Yorkshire, roast potatoes, seasonal greens, cauliflower cheese, braised red cabbage, roast carrots & parsnips, and rich gravy.
(GFoa) (DFoa) – £23

Vegetarian Roast
Caramelised red onion jam & Chedder cheese tartlet, served with seasonal greens, braised red cabbage, roast carrots & parsnips, and rich vegetarian gravy.
(V) (Veoa) (GFoa) (DFoa) – £20

Sharing Platter
A mix of all the meats, tartiflette, seasonal greens, braised red cabbage, Yorkshire Puddings, roast carrots & parsnips, and rich gravy.
(V) (Veoa) (GFoa) (DFoa) – £60 for 2 people

Sides

Tartiflette - layers of potato, French cheeses, lardons & finely chopped onions
(GF) – **£5**

Beer-Battered Fish & Chips – £20.50
Sustainably sourced fish of the day, golden beer batter, chunky chips, pea purée, tartare sauce & fresh lemon. (DFoa)

Venison Ragù
Slow-braised local venison in rich red wine sauce with venison pancetta, served with pasta & finished with finely grated Parmesan
– **£25**

Chef's Smoked Brisket Burger
Two smashed beef patties with Swiss cheese, bacon, tomato, lettuce, mustard mayo & dill pickles.
Served with fries
(GFoa) (DFoa) – **£20.50**
Replace beef patties with Moving Mountains burger for vegetarian option

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Desserts

Sticky Toffee Pudding
With butter sauce & vanilla ice cream *(V)* – **£9.50**

Seasonal Fruit Crumble
With vanilla ice cream *(V) (GFoa)* – **£10**

Bread & Butter Pudding
White chocolate, brioche and cranberry pudding topped with orange segments and cranberries steeped in Grand Marnier *(V)* – **£10**

Assiette of Citrus
Orange Pannacotta, orange sabayon covered raspberries, mandarin sorbet *(V)* – **£11**

Toffee Apple Tart
English milk toffee & apple infused with Christmas spices,
served with grapefruit sorbet *(V) (GFoa)* – **£10**

Warm Chocolate Brownie
With butterscotch sauce & vanilla ice cream *(V)* – **£11**

Affogato
Vanilla ice cream, espresso & chocolate truffle
(V) (Voa) (GFoa) – **£9.80**
Add a shot of your favourite liqueur

Ice Cream & Sorbet – £3.20 per scoop
Ask our team for today's flavours *(V) (Voa) (GFoa) (DFoa)*

Petit Fours
Chef's selection of truffles & treats *(V) (GFoa)* – **£5.50**

Dietary Information
(V) = Vegetarian | (Voa) = Vegetarian option available
(Ve) = Vegan | (Veoa) = Vegan option available
(DF) = Dairy Free | (DFoa) = Dairy Free option available
(GF) = Gluten Free | (GFoa) = Gluten Free option available
Please speak to a member of our team about allergens or dietary requirements before ordering.



Sandwiches
Available lunch time

Beef, red onion jam, rocket & gravy dip – **£15**
Honey roasted gammon, with wholegrain mustard – **£13**
Mature Cheddar – With red onion chutney – **£11** (V) (GFoa)

Lunchtime Specials

Soup with Cheese on Toast
Soup of the Day with Mature Cheddar Cheese on Toast
(GFoa) – **£14.50**

Breaded Camembert
Deep Fried Camembert, with a tomato and BBQ Spicy Sauce (V) £8

Bar Snacks
Available all day

French Onion Quiche
Caramelised French Onion & vintage cheddar quiche, served with salad & Coleslaw
-£9.95

Scotch Egg
Made with Greenfield pork, served with red onion chutney
– £7.95

Sausage Roll
Made with Greenfield pork & wrapped in their bacon, wrapped in pastry, topped with crispy onions and served with our piccalilli
– £7.95

Sides

Fries – **£5.80** *(GFoa) (V) (DF)*
Chunky Chips – **£5.80** *(GFoa) (Ve) (DF)*
Truffled Parmesan Fries – **£6.90** *(GFoa) (V)*
Side Salad – **£5** *(V) (DF)*
Panaché of Vegetables – **£5** *(V) (DFoa)*