

WEDNESDAY 15TH OCTOBER TO WEDNESDAY 26TH NOVEMBER

GLASS OF ENGLISH SPARKLING

Chapel Down Brut £9.70 or Chapel Down Rose £10.20

WHILE YOU WAITS/FOR THE TABLE

Mixed Kalamata & Nocellara Olives £4.50 (ve, gf)

Sourdough with Slow-roast Garlic, Olive Oil & Balsamic, Malt Vinegar Butter (v, gfa) £7.00

Hummus, Za'tar Seasoning, Pitta Bread (ve, gfa) £7.00

SMALL PLATES

Cauliflower Soup, Welsh Rarebit £7.50

Spring Onion & Sweet Potato Fishcake, Tomato Chipotle Salsa £9.50

Creamy Parsley & Garlic Mushroom, Sourdough (v) £8.50

Crispy Duck, Spring Onion, Cucumber & Roasted Plum Salad, Hoisin & Sesame Dressing (df) £11.00

Bubble & Squeak, Hollandaise, Smoked Bacon & Poached Egg (gf, dfa) £9.00/£16.00 (*I come as a main!*)

Roasted Squash, Spinach, Apple & Quinoa Salad, Maple Sherry Dressing, Pumpkin Seeds (ve) £8.50/£15.75 (*I also come as a main!*)

Add Grilled Chicken Supreme or Garlic & Chili Prawns or Halloumi £6.00

LUNCHTIME BITES

Welsh Rarebit, Wilted Spinach, Roasted Tomatoes (v) £9.75

Open Steak Sourdough Sandwich, Caramelised Onions, Rocket, Horseradish Mayo (gfa) £13.00

Add Thin Chips £4.75 | Thick Chips £4.75 | Halloumi Fries, Sweet Chili Mayo £7.00

BIG PLATES

Sausage & Mash, Seasonal Greens, Onion Gravy (dfa) £16.50

Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £18.75

Slow Braised Lamb, Ratatouille, Basil Pesto, Pomme Anna, Red Wine Jus (gf) £24.50

Gremolata Crumbed Salmon Fillet, Sautéed Potatoes, Garlic Green Beans, Sauce Vierge (df, gfa) £22.75

Pan Roasted Venison Haunch, Beetroot, Potato & Horseradish Rosti, Creamed Spinach, Jus (gf) £22.50

Roasted Spiced Cauliflower & Lentil Dahl, Tomato & Red Onion Salad, Coriander Yoghurt (vea, gf) £16.00

Add Grilled Chicken Supreme £6.00, Add Garlic & Chili Prawns £6.00 or Halloumi £6.00

Halloumi Burger, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (v, gfa) £16.75

Beef Burger, Cheese, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (gfa) £17.25

Add Bacon £1.50

Ribeye Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress (df, gf) Size: 8oz £29.50 | 10oz £34.50

Surf and Turf? Add Garlic & Chilli Prawns £6.00 Add Sauce: Peppercorn £3.00 or Béarnaise £3.00

Pie & Pint (Every Wednesday, Thursday & Friday - See Specials for the Pie of the Day) £20.00

SIDES

Garlic Green Beans £5.00 | Cavolo Nero £5.00 | Creamed Spinach £5.00

Spring Onion, Cucumber & Roasted Plum Salad, Hoisin & Sesame Dressing £5.00 | Thin Chips £4.75 | Thick Chips £4.75

Bacon Mac & Cheese £7.00 | Halloumi Fries, Sweet Chili Mayo £7.00

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available

PUDDING

Banoffee Bread & Butter Pudding, Caramel Sauce, Vanilla Ice Cream £8.50
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.50
Mango Bavarois, Coconut Sorbet (gfa) £8.50

Chiltern Ice Cream Company -3 scoops for £6.75

*Ice Cream (gf): Sea Salted Caramel, Chocolate, Madagascan Vanilla,
Strawberries & Cream, Dark Chocolate Mint*

Sorbet (ve, gf): Lemon, Mango, Morello Cherry, Strawberry

A scoop of Vanilla Ice Cream with a shot of Damson Gin Liqueur* (gf) £7.00

**The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds*

CHEESE BOARD

British Cheese, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers (gfa)

3 Cheese Board £9.75 - *Cropwell Organic Stilton, Baron Bigod & Vintage Lincolnshire Poacher*

5 Cheese Board £15.75 - *Cropwell Organic Stilton, Baron Bigod, Vintage Lincolnshire Poacher, Rachel & Sparkenhoe Vintage.*

PERK UP YOUR COFFEE OR TEA

Why not enjoy a smidgen of Chocolate Brownie alongside your drink... (gf) £7.00

CHEESE TASTING NOTES

CROPWELL ORGANIC STILTON

Made by Robin Skales in Nottinghamshire

Cropwell Bishop Organic Stilton is the 'king' of blue cheese and surprisingly Cropwell Bishop is still the only Stilton maker to produce a certified organic Stilton. The organic cows' milk gives a mellow flavour with the same strong blue veins expected in any Stilton. It is rich and masterful, what is not to love!

BARON BIGOD

Made by Jonny & Dulcie Crickmore in Bungay, Suffolk

The only traditionally made, Brie-de-Meaux style cheese produced in the UK. The flavour of the cheese changes with the seasons, with mushroomy and farmyard notes under the rind and occasional hints of citrus or truffle flavours. With full provenance from cow to cheese, this is a true artisan cheese.

VINTAGE LINCOLNSHIRE POACHER

Made by Simon Jones, Lincolnshire

Matured for 18 months. Strong, with a hint of sweet nuttiness, close your eyes and think of a Comte, this cheese is sublime. Intensely crunchy and caramel-y.

RACHEL

Made by Roger Longman in Whitelake, Somerset

Rachel is an unusual, semi-hard goats cheese with a firm texture. The lightly washed rind gives it a sweet, nutty and lingering flavour.. The perfect cheese for those who enjoy a lighter cheese that is not too "goaty" in flavor

SPARKENHOE VINTAGE

Made by Jo & David Clark in Leicestershire

A truly wow cheese with a completely unique taste. It is matured for 18 months by which time the salt crystals have started to re- form. The caramel flavours are more exaggerated and the overall flavour is strong without being acidic. This is last Real Red Leicester on the planet! Bursting with Savory, earthy & brothy umami.

AFTER DINNER DRINKS

PUDDING WINE 50ml 125ml

MONBAZILLAC 5.00 12.50
Ch Ramon 2019, Bergerac, France

SAUTERNES 6.50 15.50
Chateau Les Mignets 2019, France

TOKAJI ASZÚ 11.00 27.50
5 Puttoyos, Ch Pajzos 2016, Hungary

PORT 50ml 125ml
TAYLORS LBV 6.00 12.50
TAYLORS 10 YEAR OLD TAWNY 8.00 20.00

COCKTAILS

PORNSTAR MARTINI £9.95
ESPRESSO MARTINI £9.95
OLD FASHIONED £9.95
ELDERFLOWER COLLINS £9.95
LONG ISLAND ICE TEA £9.95
TOMMY'S MARGARITA £9.95
NEGRONI £9.95

NON-ALCOHOLIC COCKTAILS

TROPICA EXOTICA 0% £6.75
MOJITO 0% £6.75
DAIQUIRI 0% £6.75

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available