

FRIDAY 16TH JANUARY– WEDNESDAY 11TH FEBRUARY

GLASS OF NEW YEAR CHEER

Chapel Down Brut £9.70 | Chapel Down Rose £10.20

Glass of Champagne £10.70

Glass of Noughty Dealcoholized Sparkling Chardonnay £6.50

WHILE YOU WAITS

Mixed Kalamata & Nocellara Olives (ve) £4.50

Sourdough with Slow-roast Garlic, Olive Oil & Balsamic (vea, gfa) £7.00

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

STARTER PLATES

Spiced Parsnip Soup, Dollop of Crème Fraiche, Sourdough Toast (gfa) £7.50

Lamb Shoulder & Feta Croquette, Mint Salsa Verde £9.50

Creamy Mushrooms on Sourdough Toast (v) £8.75

Flaked Hot Smoked Salmon, Beetroot & Apple Salad, Creamy Dill Dressing (gf, dfa) £11.75

Bubble & Squeak, Hollandaise, Smoked Bacon & Poached Egg (gf, dfa) £9.25/£16.50 (*I come as a main!*)

Roasted Harissa Cauliflower, Mint, Pomegranate and Red Onion Salad, Hummus, Zhoug Dressing (gf, ve) £8.50/ £15.50

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

LUNCHTIME OPEN SANDWICHES

Flaked Hot Smoked Salmon, Creamy Avocado, Poached Egg on Sourdough Toast (gfa) £13.50

Open Steak Sourdough Sandwich, Caramelised Onions, Rocket, Horseradish Mayo (gfa, dfa) £13.50

Thin Chips £5.00 | Thick Chips £5.00 | Halloumi Fries, Sweet Chilli Mayo £7.00

MAIN PLATES

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

Bavette Steak, Rocket & Red Onion Salad, Thin Chips, Garlic Aioli (*served pink*) (gf, df) £23.75

Pan Fried Gnocchi, Crumbled Goats Cheese, Roasted Beetroot, Sage Butter Sauce, Pumpkin Seeds (v) £16.50

Crispy Honey Chili Beef, Sesame Rice, Roast Hispi Wedge, Pickled Slaw (df, gf) £19.75

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

Parmesan Crusted Cod, Romesco Sauce, Roasted Garlic & Chili Tenderstem Broccoli, Sautéed Potatoes (dfa, gfa) £24.00

Chipotle, Black Bean, Avocado, Sweetcorn & Spinach Chilli, Rice, Tortillas, Dollop of Sour Cream (vea, dfa, gfa) £16.50

Add Grilled Chicken Supreme £6.00, Add Garlic & Chilli Prawns £6.00 or Halloumi £5.00

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

Beef Burger, Cheese, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (gfa) £17.75 *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

SIDES

Rocket & Red Onion Salad, Balsamic Dressing £5.00 | Roasted Garlic & Chili Tenderstem Broccoli £5.00

Beetroot & Apple Salad, Creamy Dill Dressing £5.00 | Roasted Harissa Cauliflower, Zhoug Dressing £5.00

Thin Chips £5.00 | Thick Chips £5.00 | Bacon Mac & Cheese £7.00 | Halloumi Fries, Sweet Chili Mayo £7.00

PUDDING

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.50

Banoffee Bread & Butter Pudding, Custard £8.50

Apple & Berry Biscoff Crumble, Vanilla Ice Cream (vea) £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* £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

3 Cheese Board £10.50 - *Cropwell Organic Stilton, Baron Bigod & Vintage Lincolnshire Poacher*

5 Cheese Board £16.50 - *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) ... £7.50

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

COCKTAILS

PASSIONFRUIT MARTINI £10.75

ESPRESSO MARTINI £10.75

MAPLE OLD FASHIONED £10.75

IT'S A LONDON THING £10.75

PAMPELITA MARGARITA £10.75

NON-ALCOHOLIC COCKTAILS

TROPICA EXOTICA 0% £6.75

MOJITO 0% £6.75

DAIQUIRI 0% £6.75

PASSIONFRUIT MARTINI 0% £6.75

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 Puttayos, Ch Pajzos 2016, Hungary

PORT 50ml 125ml

TAYLORS LBV 6.00 12.50

TAYLORS 10 YEAR OLD TAWNY 8.00 20.00