

15TH JULY – 10TH SEPTEMBER

GLASS OF FIZZ

Chapel Down Brut £10.00 or Rose £10.50
Champagne £11.00
Finder & Foster Cider Extra Brut £7.50
Noughty Dealcoholized Sparkling Chardonnay (0%) £6.70

WHILE YOU WAITS

Mixed Kalamata & Nocellara Olives (ve) £4.50
Sourdough with Slow-roast Garlic, Olive Oil & Balsamic (vea, gfa) £7.50
Hummus, Za'tar Seasoning, Flat Bread (vea, gfa) £7.50

STARTER PLATES

Gazpacho, Whipped Ricotta, Garlic Crotons (v) £7.50
Lamb & Feta Croquette, Mint Salsa Verde £9.50
Prawn, Chorizo & Slow Roast Tomato Caesar Salad (gfa) £9.75/£18.75 (*I come as a main*)
Bubble & Squeak, Hollandaise, Smoked Bacon & Poached Egg (gf, dfa) £9.50/£16.75 (*I come as a main too!*)
Heritage Tomato & Red Onion Panzanella Salad (v, ve) £8.50/ £16.50 (*main - me also!*)
Add Grilled Chicken Supreme £6.00, Add Garlic & Chilli Prawns £6.00 or Halloumi £6.00

LUNCHTIME BITES

Grilled Halloumi, Tomato & Olive Salsa, Tzatziki, Flat Bread (v, gfa) £14.50
Ploughman's Plate: Honey Glazed Ham, Vintage Lincolnshire Poacher, Piccalilli, Soft Boiled Egg, Pickles, Sourdough (gfa) £15.75
Open Steak Sourdough Sandwich, Caramelized Onions, Rocket, Horseradish Mayo (gfa, df) £14.75 (*served pink only*)

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

MAIN PLATES

Sausage & Mash, Seasonal Veg, Onion Gravy (dfa) £18.50
Pan Fried Sea Bream, Spiced Gazpacho, Charred Baby Gem, Sautéed Potatoes, Dollop of Aioli (df) £24.00
Braised Ox Cheek Ragu Orzo, Lemon & Parsley Crumb, Tzatziki, Cucumber & Olive Salad £22.50
Slow Cooked BBQ Glazed Pork Collar, Corn Ribs, Sour Cream & Chive Potato Salad, Jalapeno Jam (dfa) £23.50
Sea Trout, Roasted Mediterranean Vegetables, Garlic Roasted Potatoes, Crumbled Feta, Basil Pesto (gf) £22.50
Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £19.25
Courgette, Pepper, Aubergine & Green Bean Paella (ve, df, gf) £16.50
Add Chorizo £4.00, Add Garlic & Chilli Prawns £6.00, Grilled Chicken Supreme £6.00, or Halloumi £6.00

Steak Bavette, Thin Chips, Red Onion & Rocket Salad (df, gf) £22.50 (*served pink only*) *Add Sauce: Peppercorn £3.00 or Béarnaise £3.00*

Ribeye Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress (df, gf) Size: 8oz £30.50 | 10oz £35.50
Surf and Turf? Add Garlic & Chilli Prawns £6.00 Add Sauce: Peppercorn £3.00 or Béarnaise £3.00

Halloumi Burger, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (v, gfa) £17.75
Beef Burger, Cheese, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (gfa) £18.75 *Add Bacon £1.50*

SIDES

Sour Cream & Chive Potato Salad £5.00 | Buttered Green Bean £5.00 | Roasted Mediterranean Vegetables, Crumbled Feta £5.00
House Salad £5.00 | Cesar Salad £5.00 | BBQ Seasoned Corn Ribs £5.00
Thin Chips £5.00 | Thick Chips £5.00 | Bacon Mac & Cheese £7.00 | Halloumi Fries, Sweet Chili Mayo £7.00

PUDDING

Peach Melba Cheesecake, Raspberry Sorbet £8.75
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.75
Cherry, Apple & Mixed Berry Crumble, Clotted Cream £8.75

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): *tbc*

A scoop of Vanilla Ice Cream with a shot of Raspberry 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
MARLOW NEGORNI £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 & PORTS

	50ml	125ml	Bottle	
MONBAZILLAC			6.00	12.90 33.00
Ch Ramon 2021, Bergerac, France (37.5cl bottle)				
SAUTERNES			7.00	16.00 43.00
Chateau Les Mignets 2019, France (37.5cl bottle)				
TOKAJI ASZÚ			12.00	30.00 87.00
5 Puttoyos, Ch Pajzos 2017, Hungary (37.5cl bottle)				