

DINNER MENU

S U M M E R

Italian olives | 4.50

Selection of rustic breads | 2.50

Rustic breads with olive & anchovy tapenade | 4.50

STARTERS

Mushroom feuilleté

Puff pastry top with mushrooms in a calvados cream & juliennes of vegetables (v) | 7.95 starter | 15.95 main*

Salad of mini buffalo mozzarella

marinated in basil pesto, crispy Parmesan, shallot dressing and quail eggs (v) | 8.45

Duck liver parfait & pistachio crumble, pear and white wine chutney served with toasted brioche | 7.95

Fresh Cornish white crab & home smoked salmon served with a chive cream and blinis | 8.95

Pork hock wrapped in seaweed leaf, pan fried quail's egg and piccalilli cream served with toast | 8.95

Nags Head smoked fish plate served with coriander butter, crusty bread and tomato chutney | 10.45

Foie gras terrine, smoked duck breast and fig roulade with toasted brioche | 11.95

Tian of haddock and crayfish with mixed green beans and a saffron sauce | 8.75

Halloumi, goats cheese, sun-blushed tomato & vegetable open Scotch egg

With crusty cheese soldiers and tomato coulis (v) | 8.45

Chef's soup of the day (v) | 6.45

MAINS

21-Day aged fillet of Bedfordshire beef

Served with a choice of green peppercorn brandy cream sauce or port jus with wild mushrooms* | 27.45

Duo of Lamb

Pan-fried lamb cutlets and slow braised pulled leg of lamb, celeriac & pumpkin puree, Marjoram jus* | 18.95

Fillet of chicken with a melted white cream and chorizo crust with a masala jus* | 17.95

Devonshire crab thermidor with skinny fries and mini salad | 22.95

Roasted quail stuffed with a field mushroom, yellow courgette & pepper cous cous with a ratatouille jus* | 18.95

Barbary duck breast & confit leg (marinated in salt & confit in own fat) served with a black fig jus* | 18.95

Steamed medallion of haddock with a Swiss chard & Noilly Prat cream* | 17.95

Pork cheeks slow cooked in rose wine served with root vegetables* | 18.95

Veal kidneys flambéed in brandy and served with a creamy herb jus* | 17.95

**All our main courses are accompanied with a potato dish*

SIDES

Mixed leaf salad	3.50	Creamed Spinach	4.25
Seasoned triple cooked hand cut fat chips	4.25	Rocket salad with smoked cheddar shavings	3.95
Skinny Fries	3.75	Cauliflower béchamel & Camembert cheese	4.95
French beans cooked in butter with shallots	4.25	Red & yellow baby vine tomatoes & red onion salad	
Fresh buttered vegetables	3.95	with a whole grain mustard dressing	4.25

We aim to source our produce and ingredients locally and our dishes are prepared fresh to order

Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance

All staff gratuities go directly to the staff. On tables of 6 or more, an optional 10% gratuity will be added. Thank you.