



AUTUMN MENU

Italian mixed olives 4.95

Seven Seeded & white sourdough rustic bread 3.50

STARTERS & LIGHT PLATES

CHARCUTERIE BOARD for two to share

Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread	16.95
Blue swimmer white crab meat, home smoked salmon, chive cream, blinis	9.45
Grilled halloumi salad, roasted peppers, toasted chickpeas & sourdough croutons, tomato coulis (v)	8.45
Mushroom feuilleté, calvados cream mushrooms, juliennes of vegetables (v)	8.45 15.95
Confit Duck & raisin terrine, caper mousseline and toasted focaccia	8.95
Marinated beef carpaccio, Parmesan, rocket, roasted nuts, cold pressed rapeseed oil, Guinness vinegar	10.95
Seared king scallops, carrot puree and Champagne & vanilla cream	12.95
Soup the day with sourdough rustic bread (v)	6.95
Nags Head home smoked fish plate, tomato chutney, sourdough bread	11.95



MAIN COURSES

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

Duck breast & confit leg (marinated in salt & duck fat), sweet & sour gooseberry jus	19.95
Honey glazed pork belly, pork cracker, smoky red wine jus	19.95
21-Day aged fillet of Bedfordshire Beef (220g), vine tomatoes, green peppercorn brandy cream	28.95
Cornfed chicken leg, vintage carrots, parsley roasted garlic pesto & marsala jus	17.95
Steamed fillet of sea bream, baby ruby chard, lime & coriander bouillon	20.95
Quinoa & purple potato rostie with Provençal ratatouille and tomato coulis (vg)	15.95
Lemon sole stuffed with Mediterranean vegetables, thyme & saffron chardonnay cream	21.95
Ox check stew with caramelised sliver skin onion and herb jus	18.95



SIDE DISHES (v)

Mixed leaf & salad	3.50	Creamed spinach	4.75
Dauphinoise potatoes	4.50	Cauliflower béchamel Camembert (2 persons)	6.00
Skinny Fries	3.80	Red & yellow baby vine tomatoes & red onion	
Buttered French beans with shallots	4.75	salad with a whole grain mustard dressing	4.65
Fresh buttered vegetables	4.00	Sweet potato fries	4.50



DESSERTS

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream	6.95
Vanilla choux pastry, chocolate sauce with hazelnut ice cream	6.95
Warm blueberry & pear 'Bourdaloue' tart with coconut ice cream	6.95
Raspberry & Bourbon vanilla crème brulee	7.95
Coconut, passion fruit and white chocolate tortes with quenelle of grapefruit mascarpone	6.95
Lemon posset log, soft meringue, shortbread & blackcurrant sorbet	6.95

CHILTERN ICE CREAMS & SORBETS

2 scoops 4.95 / 3 scoops 6.95

Honeycomb, Hazelnut, Vanilla, Chocolate

Raspberry, Passion Fruit, Coconut, Lemon, Blackcurrant

Covid - 19 Hygiene. All staff wash their hands every time they take or collect plates/glassware.

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian (vg) Vegan

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free.

An optional 10% gratuity will be added to garden tables & tables of 6. All staff gratuities go directly to the staff

Please pay with Credit/debit card or Apple pay



COVID 19 MEASURES BY LAW (UPDATED 24/09/2020):

All staff must wear a mask when serving customers

Customers must wear a mask until sat at their table and then they may remove the mask

Sadly a curfew is now in place whereby all customers must leave the premises by 10pm

Customers must check-in using the NHS covid-19 test & trace APP by scanning the QR Code with your smart phone
OR by completing the form below

WE HAVE UNDERTAKEN A NUMBER OF FURTHER MEASURES TO HELP PREVENT THE SPREAD OF COVID 19:

Regular toilet cleaning

Staff temperature checked at the beginning of each service

Single use menu and wine lists to avoid contamination

Hand sanitiser stations installed by front door and in toilets

Floor markings to keep social distancing

Staff to regularly wash/sanitise hands between serving tables

Tables and chairs thoroughly sanitised after each customer

We kindly ask you to keep children & dogs close to you and keep them from wondering off

Cutlery will be provided once you have ordered

Please ask for condiments such as salt and pepper as these have been removed from tables and are sanitised after every use


We kindly ask you to bear with us as these measures are as new to us as they are to you




NHS TEST & TRACE

In order for us to help the NHS implement the test & trace scheme please scan the QR code using the NHS Covid-19 APP.
If you're unable to scan the QR code please provide the contact details of one member in your party in the box below:

1. OPEN NHS APP.
2. HIT VENUE CHECK-IN
3. HOVER CAMERA OVER QR CODE





NAME	CONTACT NUMBER	EMAIL	DATE OF VISIT

Please tick the box if wish to hear from us in the future regarding 'subscriber only' special offers and promotions
Your details will be destroyed after 21 days if not.