



TO SHARE

Every Day 12 noon to 3 pm & 6 pm to 9.30 pm

Artisan bread, Provençal olives, farmhouse butter, extra virgin olive oil, aged balsamic vinegar	7	v
Baked Cornish camembert, roast garlic & thyme, warm Ciabatta bread, house chutney	13	v, GFO
English charcuterie, cured meats, olives, stuffed bell peppers, mozzarella, piccalilli, artisan bread	15	GFO
Tasting of seafood, smoked salmon, lobster beignet, chilli & garlic king prawns, salmon bon bon, crispy whitebait, charred vegetables, compressed watermelon, lemon & saffron house mayo	17	

TO START

Duck terrine, toasted brioche, house chutney	8	GFO
Devilleed crispy whitebait, harissa mayo	8	GFO
Garlic & truffle mushrooms, Oxford Blue cream, toasted soudough	8	GFO
Smoked salmon, fennel & spring onion fishcake, poached egg, creamed leeks, caviar	9	

MAINS

Fresh egg pasta, mascarpone & rocket cream, lemon & chive pesto	15	v, GFO
Tamworth pig toad in the hole, caramelised onion	15	
Beer battered day boat cod, minted crushed peas, triple cooked hand cut chips, tartare sauce	16	GFO
Omelette Arnold Bennett, smoked haddock, hollandaise, spinach puree, fries, rocket Grana Padano	16	GFO
Free range chicken roulade, sweet potato croquette, wild mushrooms, spinach, mustard & dill veloute	17	GFO

CHAR - GRILL

Homemade beef burger, truffle fries, brioche bun	16	GFO
Woodland pork cutlet, mashed potato, garden greens, apple puree, mustard cream	17	GFO
Sirloin steak au poivre, fried hen's egg, triple cooked chips, peppercorn sauce, rocket, parmesan	23	GFO
28 day-aged Herefordshire rib-eye, triple cooked chips, bearnaise, grilled mushroom, confit tomato	26	GFO

ON THE SIDE

Chive buttered new potatoes	Triple cooked hand cut chips	Little Caesar Salad	4	EACH
Truffle & parmesan skin on French fries	Homemade Onion Rings	Seasonal vegetables		

SOMETHING SWEET

Strawberry & white chocolate cheesecake, strawberries, vanilla cream, garden mint, strawberry sorbet	8	GFO
Sticky toffee pudding, candied pecan nuts, caramel sauce, sesame tuile, vanilla ice cream	8	V, GFO
Warm chocolate brownie, salted caramel ice cream	8	V, GFO
Lemon Panna Cotta, raspberry jelly, homemade shortbread	7	GFO

AFTERNOON TEA

Every Day 3pm to 5pm

Classic cream tea, sultana scones, clotted cream, jam, choice of tea or coffee	8	P/PERSON
Traditional afternoon tea, selection of finger sandwiches, homemade desserts, sultana scones, clotted cream, jam, a choice of tea or coffee	19	P/PERSON
Champagne afternoon tea, selection of finger sandwiches, homemade desserts, sultana scones, clotted cream, jam, glass of Mumm champagne, choice of tea or coffee	26	P/PERSON

EXTRA ITEMS

Cake of the day	4
Selection of finger sandwiches	6

TEA SELECTION

English breakfast tea	Green Tea / Chun Mee	Earl Grey	Assam
Darjeeling	Lapsang Souchong	Decaffeinated	

COFFEE SELECTION

Cafetiere Filter	Americano	Cappuccino	Latte
Double Espresso	Mocha	Decaffeinated	

V - Vegetarian GFO - Can be prepared without gluten (please advise us when ordering)

Some of our menu items contain allergens, including;

gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment