



Spring Lunch Menu

Starters

Today's soup & homebaked breads £5.00

Leek & smoked cheddar tart, watercress & garlic salad cream £5.75

Pickled mackerel with chilli & ginger, cucumber & rocket salad, horseradish sauce £6.25

Hot smoked salmon, sprouting broccoli & spring onion slaw, treacle & mustard dressing £6.45

Roast wood pigeon, chicory & shallots, white truffle & garden herb oil £7.25

Chicken liver & brandy pate, beetroot chutney & toasted soda bread £5.95

Mains

Grilled Gammon steak, free-range egg & home cut chips £9.75

Garlic mushrooms with pease pudding & parsley cream sauce £8.25

Toad in the hole with mashed potatoes, braised red cabbage & gravy £8.45

Beer battered whiting, home cut chips, mushy peas & tartare sauce £10.95

Steak sandwich with caramelized onions, home cut chips & mixed leaves £10.75

Short crust pie of the day, mashed potatoes & seasonal greens £9.95

Desserts

Caramelized apple tart tatin & honeycombe ice cream £6.45

Dark chocolate fondant pudding, chili syrup & white chocolate ice cream £6.75

Pineapple carpaccio, coconut rum snap & mango sorbet £5.95

Toffee & date pudding, clotted cream & toffee sauce £6.25

Lemon cheesecake & kiwi coulis £5.45

Unicorn Sorbets - Kiwi, Mango & Pomegranate £4.50

Unicorn Ice creams - Banana, White Chocolate & Honeycombe £5.50

Cheese plate -Oxford Blue, Berkshire Waterloo & Somerset Cheddar with water biscuits & crackers £7.25

Please ask for details of our daily 'Set-menu': £15.50 for 3 courses, £12.50 for 2 courses (Excluding Sundays)

DUE TO FOOD BEING COOKED TO ORDER, THERE MAY BE A SHORT WAIT DURING THE BUSY PERIODS

Prices are inclusive of VAT. Children's portions of all our main dishes are available at a reduced price.

THERE WILL BE A DISCRETIONARY SERVICE CHARGE OF 10% ADDED TO TABLES OF 6 AND OVER



Spring Dinner Menu

Starters

Today's soup & homebaked breads £5.00

Leek & smoked cheddar tart, watercress & garlic salad cream £5.75

Pickled mackerel with chilli & ginger, cucumber & rocket salad, horseradish sauce £6.25

Hot smoked salmon, sprouting broccoli & spring onion slaw, treacle & mustard dressing £6.45

Roast wood pigeon, chicory & shallots, white truffle & garden herb oil £7.25

Chicken liver & brandy pate, beetroot chutney & toasted soda bread £5.95

Mains

Grilled Lemon sole, new potatoes, wilted spinach & lemon caper butter £13.95

Pan fried Hake & mussels, samphire, roast salsify & white wine dill sauce £14.75

Slow roast pork belly & mashed potatoes, braised red cabbage, sage & cider jus £13.75

Pan fried duck breast, roast turnips, crispy kale, rhubarb & five spice glaze £15.25

Char grilled 8oz Sirloin steak with garlic butter, home cut chips & roast vine tomatoes £17.45

Pan roast 7oz Fillet steak, dauphinois potatoes, roast root vegetables & thyme jus £22.75

Twice baked cauliflower cheese & mustard soufflé, garlic bread & parsley sauce £11.25

Wild mushroom risotto, toasted pine nuts, rocket & parmesan crisp £10.75

Desserts

Caramelized apple tart tatin & honeycombe ice cream £6.45

Dark chocolate fondant pudding, chili syrup & white chocolate ice cream £6.75

Pineapple carpaccio, coconut rum snap & mango sorbet £5.95

Toffee & date pudding, clotted cream & toffee sauce £6.25

Lemon cheesecake & kiwi coulis £5.45

Unicorn Sorbets - Kiwi, Mango & Pomegranate £4.50

Unicorn Ice creams - Banana, White Chocolate & Honeycombe £5.50

Cheese plate - Oxford Blue, Berkshire Waterloo & Somerset Cheddar with water biscuits & crackers £7.25

Please ask for details of our daily 'Set-menu': £17.50 for 3 courses, £15.50 for 2 courses

DUE TO FOOD BEING COOKED TO ORDER, THERE MAY BE A SHORT WAIT DURING THE BUSY PERIODS

Prices are inclusive of VAT. Children's portions of all our main dishes are available at a reduced price.

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Wine List

White Wine

- 1. Alfredini Garganega Pinot Grigio** £15.00
Italy. Dry with a fruity bouquet and a lovely, refreshing finish.
Per glass: £3.05 125ml £3.75 175ml
- 2. Aires Andinos Sauvignon Blanc** £15.00
Mendoza, Argentina. A zesty, clean and aromatic Argentinian Sauvignon Blanc that is fruity yet clean, crisp and refreshing.
Per glass: £3.05 125ml £3.75 175ml
- 3. Pavilion Trois Arches Chardonnay** £15.95
Vin de Pays d'Oc. France. *Per glass: £3.25 125ml £3.95 175ml*
- 4. Quinta de Azevedo Vinho Verde** £18.00
Portugal. This high quality single estate wine has a grassy, lemony aroma and a clean, crisp yet concentrated finish.
- 5. Fernlands Sauvignon Blanc** £18.75
Marlborough, New Zealand. A citrus led palate and a long-lasting and refreshing finish encapsulate the essence of what Marlborough does best.
- 6. Chablis Jean Bourguignon** £25.50
Burgandy, France. This is a lively and fresh Chablis with clean citrus aromas. Crisp and fruity on the palate with a good steely character.
- 7. Pouilly-Fumé Les Cascadelles** £27.00
Caves de Pouilly-sur-Loire, Loire Valley, France. A classic Sauvignon Blanc with flavours of gooseberries, lime and fresh grass backed by an elegant mineral character.
- 8. Baron de Baussac Viognier** £17.95
Vin de Pays d'Oc, France
- 9. Madelaine Angevine** £19.95
Weedon. Buckinghamshire. A perfect summer white with English floral bouquet and bright fruit. Similar to an Alsace Pinot balance.

Champagne & Sparkling Wine

- 10. Corte Alta Raboso Rosado** £19.50
Italy. An elegant and intense bouquet, dry and soft and with fresh peach and red berry flavours on the palate and a round and full-bodied structure.
- 11. Cloudy Bay Pelorus** £29.95
New Zealand. From a Chardonnay-dominant blend of selected vintages, this is a fresh, apéritif style of sparkling wine. Crisp apple flavours are backed up by a nutty, yeasty complexity from its time on lees.
- 12. Taittinger Brut Reserve** £48.00
France, Champagne. From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.

Dessert Wine

- 13. Late Harvest Sauvignon Blanc** £15.50
Concha y Toro, Chile. Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach, spice and honeyed aromas. The palate is light, fruity with a long, subtle, honey finish.

Red Wine

- 14. Neblina Merlot,** £15.00
Central Valley, Chile. On the nose rich notes of plum and blackberries lifted by Chocolate and Mocha. Silky yet structured with concentrated fruit flavours. *Per glass: £3.05 125ml £3.75 175ml*
 - 15. Montepulciano** £15.00
dt Abruzzo Grifone Italy, Tuscany. A full and fruity wine with hints of black cherry and damson. *Per glass: £3.05 125ml £3.75 175ml*
 - 16. Los Bailadores** £15.95
Rioja, Spain. Violet in colour, soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla
Per glass: £3.05 125ml £3.75 175ml
 - 17. Aires Andinos Malbec** £17.50
Mendoza, Argentina. A rich, ripe wine with plenty of smooth black fruit and warming hints of spice.
 - 18. Pinot Noir La Grille** £18.75
Loire Valley, France. A medium-bodied Pinot Noir with soft juicy fruit and lovely crisp finish. Great when lightly chilled!
 - 19. Baron de Baussac** £18.95
Carignan Vieilles Vignes. Vin de Pays d'Oc. France
An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Deep and inky red in colour, the wine is crammed with black cherry fruit.
 - 20. Chalk Spring Vineyard Shiraz** £18.95
Limestone coast, Australia. A delicious smooth drinking wine with berry and plum fruit flavours intermingled with liquorice and black pepper notes. The finish is rounded off with cedar and spicy oak tannins.
 - 21. Tuella Tinto** £20.75
Douro, Portugal. Deep plummy red with ripe black fruit characteristics, herbs and spices. If you like Aussie Shiraz, you will love this!
 - 22. Barbera d'Alba Sucule, Villa Lanata** £26.95
Piedmont. Italy. A lush, Morello Cherry packed Italian classic full of smooth, creamy fruit and a wonderfully warming finish.
 - 23. Vieux Ramparts, Lussac St-Emilion** £27.95
France, Bordeaux. A rich, full bodied wine showing great concentration of flavour with juicy black fruit on the nose and palate.
- Per glass: £3.25 125ml £3.95 175ml*
- 25. Torre Alta Pinot Grigio Rosé** £16.00
Italy. Elegant notes of acacia flowers on the nose with a soft yet rounded palate. *Per glass: £3.20 125ml £3.90 175ml*

Port

- 26. Cockburns**
Portugal. Douro valley. Rich and dark, full concentrated flavours compliment the artisans cheese board.