

May / June Menu 2026

While you are waiting

Olives £4.00 / Bread Port Sourdough with Olive Oil Dip £5.00
Cheese Gougères £4.00 / Hummus with Sourdough £5.50

Starters

Smoked Salmon & Trout Rilette, Avocado & Wasabi Salsa, Toasted Baguette Slices.*	£10.50
Twice Baked Emmental Cheese Soufflé with Cherries Tomato & Mature Cheddar.(v)*	£10.00
Beef Kibbeh Served with Chickpea Salad & Tzatziki.	£10.00
Goat's Cheese Panna Cotta, Tomato and Parma Ham crostini, Pesto Dressing. *	£9.50
Seared Tuna, Potato Salad, Soft boiled Egg, Sauce Vierge. *(£2 Sup)	£11.00

Mains

Roasted Chicken Breast, Macaroni Gratin, Ratatouille, Padron Pepper, Harissa Sauce	£24.00
Pan Fried Chalkstream Trout, Warm Niçoise Salad, Soft Boiled Egg, Sauce Vierge . *	£26.00
Slow Cooked Pork Loin, Mustard Mash Potato, Green Beans, Honey & Cider Sauce. *	£24.00
Roasted Skate Wing, Crushed Potatoes, Samphire, Grilled Tomato, Caper Butter. *	£27.00
Chive Risotto, Baby Artichoke, Grilled Vegetables, Feta Cheese Harissa Sauce . (v)*	£23.00

Desserts (V)

Dark Chocolate & Raspberry Marshmallow Fondant, Cocoa Sauce, Raspberry Sorbet.	£10.50
Sticky Toffee Pudding, Passion fruit Caramel Sauce, Mango Ice Cream *	£9.50
Flan Parisien, Roasted Plums, Honey Ice cream, Sesame & Poppy seed Brittle.	£9.00
Gougères with Blue Cheese Mousse, Poached Pear Caramel, Walnut Ice Cream.	£9.50
White Chocolate Baked Cheesecake, Rhubarb, Liquorice Ice Cream.	£9.00
Selection of Ice Creams and Sorbets "Maison"	£8.50

Why not a little treat with your dessert?

Glass of Sauternes, Chateau Briatte (France) 100ml	£11.00
Glass of Port Grahams LBV 50ml	£5.50

Bon Appetit!

Please note a discretionary 12.5% service charge will be added to your bill in
Lunch and Dinner.

Please speak to our waiting staff for any allergen concerns

*Is or can be made gluten free, please let the staff know ☺