

September / 15th November 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

Starter

Salmon Gravavlax Served on a Blinis, Jersey Oyster Cream, Mixed Leaves. *	£11.50
Twice Baked Emmental Cheese Soufflé with Roasted Butternut Squash.(v)*	£10.00
Beef Carpaccio, Pesto, Olives, Sundried Tomato, Salad & Parmesan Shaving. *	£12.50
Mixed Mushroom Velouté, Truffle oil, Breadport Sourdough & Butter. (v) *	£9.50
Confit duck Leg Filo parcel, Plum Sauce, Pomegranate & Orange Salad.	£10.50

Mains

Chicken Breast, Salardaise Potatoes, Mushroom, Spinach, Crispy Bacon, Port Sauce.*	£25.00
Pan Fried Chalkstream Trout, Creamy Lemon Potatoes, Leeks & Stems broccoli. *	£26.00
Veal Escalope, Basmati Rice, Roasted Apple, Creamy Cider & Mushroom Sauce. *	£28.00
Roasted Fish of the Day Served with Creamy Sea food Linguini.	£27.00
Beef Tomato Stuffed with Puy Lentils Ragout, Green Beans, Polenta Chips (v)*	£23.00

Desserts (V)

Dark Chocolate Fondant, Cocoa Sauce, Poached Pear, Nutella Ice Cream .*	£10.50
Apple Tart Tatin, Crème Anglaise, Blackberry Compote & Ice-Cream.	£9.50
Sloe berry & Gin Iced Parfait, Honey Roasted Plums, Granola. *	£9.50
Duo of Cheese, Chutney Ice Cream, Crackers & Grapes.	£9.50
Honey & Star Anis Crème Brulée, Prunes Ice Cream, Almond Madeleine.	£9.50
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 10.00 % service charge will be added to your bill
Lunch and Diner

Please speak to our waiting staff for any allergen concerns

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