



Starters

Chef's Soup of the Day

Freshly prepared soup of the day served with crusty bread.
£4.95

Pan Seared Chicken Livers

Flash fried chicken livers cooked medium rare, served on a peppery salad of baby spinach, watercress and crisp smoked bacon crackling complimented by a fruity mincemeat and walnut dressing.
£5.95

Gnocchi Tartare

Homemade Gnocchi flavoured with shallots, parsley and capers, pan fried in butter until crisp and golden served with a fresh winter vegetable salad and a sunblushed tomato foam.
£5.95

Guinness Mussel Broth

Freshly cooked Shetland mussels, steamed in a rich stout flavoured with sweet diced shallots, carrots, fresh garlic, hand picked parsley and double cream, served with homemade thyme and garlic flatbreads.
£6.75

Scotch Eggs Benedict

Traditional Scotch eggs encased in ham hock, Cumberland pork meat and toasted muffin breadcrumbs, served with perfect runny yolks and a classic hollandaise mayonnaise.
£6.75

Café de Paris Smoked Salmon

Scottish smoked salmon terrine layered with a flavoursome cream cheese of mixed herbs and spices, accompanied by a warm green salad of sugar snaps, courgettes, dwarf beans and pea shoots all served with hot wholemeal toast.
£6.95

Main course

Pollock & Crispy Mussel Tagliatelle

Classic carbonara tagliatelle infused with white wine mussel stock, finished with fresh chervil, crispy pancetta and deep fried crisp mussels topped with a grilled fillet of Pollock.
£14.95

Roasted Spiced Duck Breast

Tender breast of duck roasted and served pink on a flat potato and onion bhaji, with cumin glazed carrots and a fragrant curry sauce.
£15.95

Slow Braised Beef Chuck

Locally sourced beef chuck steak, braised until soft and tender served with a slow roasted caramelised onion filled with a creamy turnip puree, accompanied by buttered purple sprouting broccoli, finished with a rich reduction of the braising liquor.
£14.95

Vegetable Lasagne

Roasted balsamic vegetables layered with fresh egg lasagne and basil pesto ricotta, baked with buffalo mozzarella, accompanied by dressed salad and homemade garlic flatbread.
£13.95

Pan Roasted Arctic Char

Roast Arctic Char fillet with nut brown crispy shrimps served on a bed of fresh steamed kale accompanied by a lemon, garlic and parsley gremolata potato complimented by a chard red pepper and tomato piperade.

£16.95

One Piece Roast Pork

Mini roast loin of Bedfordshire pork accompanied by sautéed sweet pear and chestnut brussel sprouts and beef dripping fondant potato finished with a fragrant sage fritter, shard of pork crackling and a rich roast gravy.

£16.95

Crispy Skin Guinea Fowl

French trim breast of local Guinea fowl served on a bed of sweet creamed leeks cooked in apple juice, black pudding mashed potato and a rich smoked bacon jus.

£16.75

Desserts

Rocky Road Chocolate Torte

A deliciously rich chocolate torte topped with marshmallows, creamy white chocolate, sweet red cherries on a crumbly shortbread base finished with Chambord chantilly cream.

£6.45

Popcorn Panna Cotta

An indulgent creamy panna cotta infused with all butter popcorn, served with a hot sticky toffee apple, finished with candied popcorn.

£6.25

Coffee & Doughnuts

A choux pastry doughnut filled with a velvety custard cream surrounded by a warm Moccachino sauce.

£5.95

Pear & Amoretti Frangipane

Sweetened puff pastry tart topped with raspberry compote and a poached Williams pear baked until golden served with Amoretti ice cream.

£6.25

Cheese Platter

A selection of creamy Stilton, Goats cheese, Brie and Cheddar accompanied by cheese crackers, celery, grapes, cherry tomatoes, pistachios and a homemade chutney.

To bring out the flavours of our cheese platter we recommend a glass of our single vintage Colheita 96 Port

£7.95

Ice Cream

A choice of: Cappuccino; Strawberry; Dark Chocolate; Vanilla; Crème Brulee; Rum & Raisin; Coconut; Maple & Walnut; Double Cream & Meringue; White Chocolate ice cream; Lemon, Pear or Raspberry sorbet.

£4.45

All of our food is freshly prepared & cooked to order, it may take a little longer but is well worth the wait!
If you have any specific dietary requirements or food allergies please let us know.