

Wednesday 10TH JUNE – Wednesday 15TH JULY

GLASS OF FIZZ

Chapel Down Brut £10.00 or Rose £10.50
Champagne £11.00
Finder & Foster Cider Extra Brut £7.50
Noughty Dealcoholized Sparkling Chardonnay (0%) £6.70

WHILE YOU WAITS

Mixed Kalamata & Nocellara Olives (ve) £4.50
Sourdough with Slow-roast Garlic, Olive Oil & Balsamic (vea, gfa) £7.50
Hummus, Za'tar Seasoning, Flat Bread (vea, gfa) £7.50

STARTER PLATES

½ Pint of Shell on Prawns, Aioli Dip, Granary Bread (gfa, dfa) £10.50
Tomato, Basil & Red Onion Bruschetta (df, gfa) £8.50
Lamb Samosa, Mango Chutney, Kachumber Salad £9.25
Hot Flaked Smoked Salmon, Quinoa & Pickled Cucumber Salad, Tzatziki Dressing (gf, dfa) £11.50/£21.00 (*I come as a main*)
Bubble & Squeak, Hollandaise, Smoked Bacon & Poached Egg (gf, dfa) £9.50/£16.75 (*I come as a main too!*)
Feta, Orange & Beetroot Salad, Garlic Yoghurt Dressing (v, gf, vea) £8.50/ £16.50 (*main - me also!*)
Add Grilled Chicken Supreme £6.00, Add Garlic & Chilli Prawns £6.00 or Halloumi £6.00

LUNCHTIME BITES

Grilled Halloumi, Tomato & Olive Salsa, Tzatziki, Flat Bread (v, gfa) £14.50
Soy & Sesame Marinated Salmon Poke Bowl, Warm Sushi Rice (gf, df) £15.75
Open Steak Sourdough Sandwich, Caramelised Onions, Rocket, Horseradish Mayo (gfa, dfa) £14.75

Thin Chips £5.00 | Thick Chips £5.00 | Halloumi Fries, Sweet Chilli Mayo £7.00

MAIN PLATES

Sausage & Mash, Seasonal Veg, Onion Gravy (dfa) £18.50
Beer Battered Cod Cheeks, Tartare Potato Salad, Buttered Samphire, Charred Lemon £18.75
Treacle Glazed Beef Short Rib, Sautéed Potatoes, Cavolo Nero, Chimichurri (gf) £24.50
Miso Chicken, Buttered Hispi Cabbage, Sesame Noodles £22.50
Sea Trout, Dill Potato Cake, Spinach, Caper & Clam Creamy Sauce (gf) £24.00
Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £19.25
Tenderstem Broccoli & Pomegranate Tabbouleh, Rose Harissa Dressing (ve, df) £16.50
Add Grilled Chicken Supreme £6.00, Add Garlic & Chilli Prawns £6.00 or Halloumi £6.00

Halloumi Burger, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (v, gfa) £17.75
Beef Burger, Cheese, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (gfa) £18.75 *Add Bacon £1.50*

Ribeye Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress (df, gf) Size: 8oz £30.50 | 10oz £35.50
Surf and Turf? Add Garlic & Chilli Prawns £6.00 Add Sauce: Peppercorn £3.00 or Béarnaise £3.00

SIDES

Orange & Beetroot Salad £5.00 | Tartare Potato Salad £5.00
House Salad £5.00 | Broccoli, Rose Harissa Dressing £5.00 | Kachumbari Salad £5.00
Thin Chips £5.00 | Thick Chips £5.00 | Bacon Mac & Cheese £7.00 | Halloumi Fries, Sweet Chili Mayo £7.00

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available

PUDDING

Gooseberry & Elderflower Eton Mess (gf) £8.75
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.75
Honey Sponge, Berry Compote, Vanilla Ice cream, Honeycomb £8.75

Chiltern Ice Cream Company -3 scoops for £6.75
Ice Cream (gf): Sea Salted Caramel, Chocolate, Madagascan Vanilla, Strawberries & Cream, Dark Chocolate Mint
Sorbet (ve, gf): Lemon, Mango, Blackcurrant, Strawberry

A scoop of Vanilla Ice Cream with a shot of Raspberry Gin Liqueur* £7.00
*The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds

CHEESE BOARD

British Cheese, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers
3 Cheese Board £10.50 - Cropwell Organic Stilton, Baron Bigod & Vintage Lincolnshire Poacher
5 Cheese Board £16.50 - Cropwell Organic Stilton, Baron Bigod, Vintage Lincolnshire Poacher, Rachel & Sparkenhoe Vintage.

PERK UP YOUR COFFEE OR TEA

Why not enjoy a smidgen of Chocolate Brownie alongside your drink (gf) ... £7.50

CHEESE TASTING NOTES

CROPWELL ORGANIC STILTON

Made by Robin Skales in Nottinghamshire

Cropwell Bishop Organic Stilton is the 'king' of blue cheese and surprisingly Cropwell Bishop is still the only Stilton maker to produce a certified organic Stilton. The organic cows' milk gives a mellow flavour with the same strong blue veins expected in any Stilton. It is rich and masterful, what is not to love!

BARON BIGOD

Made by Jonny & Dulcie Crickmore in Bungay, Suffolk

The only traditionally made, Brie-de-Meaux style cheese produced in the UK. The flavour of the cheese changes with the seasons, with mushroomy and farmyard notes under the rind and occasional hints of citrus or truffle flavours. With full provenance from cow to cheese, this is a true artisan cheese.

VINTAGE LINCOLNSHIRE POACHER

Made by Simon Jones, Lincolnshire

Matured for 18 months. Strong, with a hint of sweet nuttiness, close your eyes and think of a Comte, this cheese is sublime. Intensely crunchy and caramel-y.

RACHEL

Made by Roger Longman in Whitelake, Somerset

Rachel is an unusual, semi-hard goats cheese with a firm texture. The lightly washed rind gives it a sweet, nutty and lingering flavour.. The perfect cheese for those who enjoy a lighter cheese that is not too "goaty" in flavor

SPARKENHOE VINTAGE

Made by Jo & David Clark in Leicestershire

A truly wow cheese with a completely unique taste. It is matured for 18 months by which time the salt crystals have started to re- form. The caramel flavours are more exaggerated and the overall flavour is strong without being acidic. This is last Real Red Leicester on the planet! Bursting with Savory, earthy & brothy umami.

AFTER DINNER DRINKS

COCKTAILS

PASSIONFRUIT MARTINI £10.75
ESPRESSO MARTINI £10.75
MAPLE OLD FASHIONED £10.75
IT'S A LONDON THING £10.75
PAMPELITA MARGARITA £10.75

NON-ALCOHOLIC COCKTAILS

TROPICA EXOTICA 0% £6.75 MOJITO
0% £6.75
DAIQUIRI 0% £6.75 PASSIONFRUIT
MARTINI 0% £6.75

PUDDING WINE & PORTS

	50ml	125ml	Bottle
MONBAZILLAC Ch Ramon 2021, Bergerac, France (37.5cl bottle)	6.00	12.90	33.00
SAUTERNES Chateau Les Mignets 2019, France (37.5cl bottle)	7.00	16.00	43.00
TOKAJI ASZÚ 5 Puttoyos, Ch Pajzos 2017, Hungary (37.5cl bottle)	12.00	30.00	87.00
TAYLORS LBV (75cl bottle)	7.00	13.00	60.00
TAYLORS 10 YEAR OLD TAWNY (75cl bottle)	9.00	20.00	87.00

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