



### **Bread Board to Share**

A selection of freshly baked breads accompanied by butter rosettes, locally sourced Mellow Yellow oil and aged balsamic.  
£3.95

## **Starters**

### **Soup of The Day**

Freshly prepared soup of the day accompanied by freshly baked bread.  
£6.25

### **Sesame Mackerel**

Sesame seared fresh mackerel fillet accompanied by a carrot and star anise puree complimented by pickled baby carrots, fennel shavings and cucumber ribbons with red Amaranth cress and toasted sesame seeds.  
£7.95

### **Aubergine Salad**

Blackened lightly smoked aubergine flavoured with garlic & lemon layered with a salad of chick peas, fresh basil and coriander, red chilli and toasted almonds finished with salty feta cheese ciabatta crisps and a balsamic reduction.  
£7.25

### **Pan Seared Scallops**

Lightly seasoned flash fried queen scallops served simply on British steamed asparagus spears complimented by a classic aioli sauce finished with air dried Serrano ham and sweet poached whole langoustines.  
£9.95

### **Deli Board**

Smoked duck, sliced Parma ham and Spanish paprika chorizo sausage served alongside homemade lemon and sesame houmous, sun blushed tomatoes, black and green olives, balsamic oil and toasted Ciabatta.  
£11.95

### **Lamb Koftas**

Marinated minced lamb flavoured with a fragrant selection of herbs and spices, pan fried and served with a refreshing salad of char grilled Halloumi cheese, sweet water melon and arugla salad leaves finished with a cool yoghurt dressing.  
£7.95

## **Main Course**

### **Classic Chicken Caesar**

A classic dish of free range chicken breast on a bed of crisp baby gem lettuce with marinated lemon and fennel anchovy fillets topped with French stick garlic crostinis and fresh parmesan shavings with a creamy Caesar dressing.  
£13.95

### **New Season Lamb Rump**

Succulent Woburn country lamb rump cooked medium rare served with a warm vegetable niciose of French beans, heirloom tomatoes, black and green olives and buttered new potatoes dressed with a salty pecorino and garlic crème fraiche finished with micro mint leaves.  
£18.95

### **Charred Swordfish Steak**

A meaty char grilled swordfish loin cooked medium topped with a warm lime and chilli dressed avocado, sweet white crab meat, fresh chives & diced tomato salsa, complimented by crisp potato soufflés and fragrant chervil leaves.

£16.95

### **Seared Gressingham Duck**

Crispy skinned Duck breast glazed with a sticky plum sauce served medium rare on a broccoli & wasabi puree accompanied by baby carrots, broccoli and asparagus tips and sesame toasted Parisienne potatoes.

£18.25

### **Bedfordshire Pork Belly**

Tender slow cooked pork belly flavoured with Aspall cider accompanied by an apple and thyme compote with smoked applewood & spring onion bon bons, parmentier roast butternut squash and a honey and Dijon mustard dressing garnished with sea salt crackling.

£17.95

### **Spanish Tortilla**

A free range egg Spanish tortilla packed full of roast vegetables, accompanied by sunblushed tomatoes, curly endive and parmesan cheese salad.

£13.95

## **Desserts**

### **Strawberry & Blackcurrant Baked Alaska**

Blackcurrant sorbet encased in a velvety soft meringue on a light sponge base with strawberry compote, finished with fresh raspberry sauce.

£6.75

### **Chocolate & Raspberry Fondant**

Rich dark chocolate fondant with a melting centre of chocolate and fresh raspberries served with a cinder toffee ball of vanilla ice cream

£6.75

### **Spiced Banana Fritters**

Lemonade battered banana fritters tossed in a five spice & cinnamon sugar served with rum & raisin ice cream and fruit coulis.

£6.75

### **Mixed Berry Eton Mess**

Fresh mixed summer berries bound in a vanilla chantilly cream with crunchy homemade meringue pieces, finished with a mango and raspberry fruit coulis.

£6.75

### **Cheese Platter**

A selection of vintage French Brie, Red Leicester, Northamptonshire Blue Stilton & Mature Cheddar Cheese accompanied by cheese crackers, walnuts, cherry tomatoes, apple, celery & homemade chutney.

*To bring out the flavours of our cheese platter we recommend a glass of our special reserve Port.*

£10.95 with Port / £8.95 without Port

### **Ice Creams & Sorbets**

A choice of Vanilla, Strawberry, Banana, Pistachio, Coconut, Chocolate, Rum & Raisin, Mint Chocolate, White Chocolate Ice Creams or Blackcurrant, Raspberry, Lemon & Mango sorbets.

£5.45

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.