

The following dishes are a collaboration of ideas and contributions from our young brigade of chefs under the guidance of Olivier Bertho, Head Chef and Jason Wong, Sous Chef.

Most of the main course dishes are a complete meal, however, should you require additional vegetables please choose from our selection when you place your order.  
All our red meats are cooked medium/rare (pink). If this is not to your taste, please indicate how you would like it to be cooked when ordering.

## STARTERS

### Homemade Soup of the Day (V) £4.75

please ask for today's choice – made with vegetable stock

### Tian of Moroccan Style Roasted Vegetables (V) £7.05

layers of vegetables with hummus and topped with rosary goat's cheese and coriander

### Seared Fresh Tuna in Black Sesame Seeds £8.75

deep fried calamari, marinated baby octopus and sugar snap salad

### Ceviche of Scallops with Tomato Vierge £9.05

olive nere tapenade and anchovy oil

### Assiette of Smoked Fish £9.05

smoked eel with horseradish cream, smoked trout cheesecake, Cullen skink, smoked salmon and cream cheese sandwich

### Carpaccio of Woburn Venison with Basil Crust £7.95

baby rocket leaves and Parmesan

### Smoked Duck and Green Asparagus Salad £7.20

with red chard, toasted pine nuts and pomegranate dressing

### Pan Fried Potato Gnocchi with Primavera Salad (V) as a starter £6.95/ main course £11.95

drizzled with chervil oil

## MAIN COURSES

### Blue Barkham Cheese Twice-Baked Soufflé (V) £12.95

served with pickled pears, baby spinach, roasted macadamia nuts and sour cream

### Baby Monkfish Tale with a Crab Ravioli £16.80

cassoulet of white beans in tomato coulis

### Grilled Market Fish £15.50

served with warm artichokes, asparagus and ratte potato salad, lobster dressing

### Roasted Rack of Lamb with a Rosemary Jus £17.65

samphire, trio of purées, carrot, pea and smoked tea leaf mash potato

### Assiette of Pork with a Cider and Apple Sauce £17.95

pork fillet, belly, black pudding and smoked chipolata with savoy cabbage and fondant potato

### Breast of English Duck with a Crispy Roll of Confit £15.95

accompanied with plum sauce, cucumber, spring onion salad and fried rice noodles

### Pan Fried Tournedos of Sirloin Steak (7oz)

### with Red Wine Sauce and Horseradish Foam £17.05

served with spinelli, celeriac spaghetti and buttered leeks

### Grilled Tournedos of Sirloin Steak (7oz) £16.05

with roasted cherry tomatoes and French fries

## SIDE ORDERS

Tomato, Basil, Buffalo Mozzarella and Avocado Salad £3.95 Mixed Salad £3.00 Caesar Salad £3.75

French Beans £3.50 Fresh Spinach with Grated Nutmeg or Garlic £3.75

Mashed Potato £3.00 French fries £3.25 Sautéed Potatoes £3.50

All prices are inclusive of VAT

Some of our dishes may contain nuts

(V) denotes vegetarian dishes

Please note that from time to time certain dishes or ingredients are restricted due to market availability