



Sample menu
Sunday Brunch

Curried Parsnips and Apple Soup £4.45

Beetroot Cured Salmon Gravalax with Toasted Sourdough and Sage Flower Vinaigrette £5.95

White Onion Confit with Goats Cheese filo parcels with Basil Pesto £4.95

Thai-style filo tiger prawns with garlic and herb mayonnaise £6.95

Cumin and Fennel Seed Spiced Local Loin of Pork with Apple Compot £9.95

Half roast Haughley Farm chicken £10.95

Roast rump of local beef with Yorkshire pudding £9.95

(All served with seasonal vegetables and duck-fat roasted potatoes)

Welsh Rarebit with Soft Poached Egg, Black Pudding and Pancetta £5.95

Confit Crispy Chicken Thigh with Creamy Mashed Potatoes, Braised Cabbage, Leeks and Fennel £8.95

Beef Ragu with Tagliatelle Pasta, Leaf Salad and Homemade Bread £7.95

Pan-fried Tuna with Confit of Tomatoes, Green Beans, Sautéed Potatoes, with a Red Onion Marmalade and Balsamic Reduction £12.95

Baked Halibut with Crushed Potatoes, Crayfish and Aoli £12.95

Roasted Mediterranean vegetable risotto finished with basil pesto £9.95

Minted Pea and Goats Cheese Salad with New Potatoes and Warm Bread £8.95