

STARTERS

Pea & mint soup, lemon oil	£6.50
Asparagus & soft poached duck egg, toasted brioche	£8
Smoked ham hock & caramelised onion croquette, red pepper relish	£7.50
Sea bass ceviche, citrus & coriander dressing	£8.50
Rare Vietnamese beef salad with toasted peanuts, coconut, chilli & lime	£8.50
Crispy Hoi Sin duck pancakes, cucumber & spring onion	£9
Thai style crab cakes with lemon grass & ginger, green chili dressing	£9
Lobster, prawn & scallop tempura, tentsuyu dipping sauce	£11

SANDWICHES

Soy & sesame pulled pork bap, Asian slaw, sriracha mayo, fries	£11
Chicken schnitzel, roast pepper and Swiss cheese panini, fries	£11

KIDS

2 courses with ice cream £9.50

Chicken schnitzel & fries	Macaroni cheese	Fish & chips
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MAINS

Woodland mushroom stroganoff, toasted pine nut, lemon & herb pilaf	£16
Butternut squash & spinach Peshwari curry with mustard seed & fenugreek	£16
Beer battered haddock & chips, samphire, tartar	£17
Vietnamese beef pho, brisket & sirloin, rice noodles, pak choi, aromatics	£17
Crisp breaded chicken cordon bleu with ham & cheddar, fries, spring leaves	£18
King prawn & clam linguini with tomato, chilli, lemon & parsley	£19
Grilled fillet of chalk stream rainbow trout, new potatoes, asparagus, Hollandaise	£22
Garlic roasted new season lamb rump, borlotti beans, wild nettles & lovage	£24

STEAKS

Steak frites £18	300g rump £24.50	500g Chateaubriand to share £60
<i>with chips & watercress</i>		
<i>sauces – peppercorn, Béarnaise, shallot & herb butter</i>		

SIDES

Honey & sesame pak choi £3.50	Chips/fries £3.50
Buttered asparagus £4	Mixed leaf salad £3
Sautéed spinach £4	New potatoes £3.50

FEAST

Host your own dinner party in our private dining rooms ~ minimum 8 people ~ 5 days' notice required

Whole roast suckling pig, crab apple sauce	£28
Côte de boeuf, watercress, fries, béarnaise	£27
Assiette de fruits de mer with lobster, king prawns, scallops, mussels, oysters	£40