



Starters

- Devilled whitebait**, lemon and tartare sauce £6.75
- Ham hock roulade**, pistachio, pea puree and piccalilli £7.50
- Chef's seasonal soup** of the day, served with crusty bread and butter (v) £5.50
- Asian crab and coconut cake**, sweet chilli dip £8.00
- Smoked duck salad**, pickled walnut, sourdough croutons, watercress £8.00
- Burrata with roasted heritage beetroot**, basil pesto and toasted pine nuts (v) (gf) £7.50
- Smoked trout**, potato salad, frisée, rye bread (gf) £7.50

Mains

- Roast duck leg**, cassoulet of beans and back bacon, braised red cabbage (gf) £14.50
- Slow braised lamb shoulder**, pea à la française, mustard mash, buttered carrot (gf) £16.00
- 8oz Sirloin steak**, grilled tomato, sauté mushrooms, chunky chips, pepper and brandy sauce (gf) £22.00
- Charred chicken breast**, malai tikka marinade, saffron mayonnaise, roast zucchini and tomato £16.00
- 5 hr- slow cooked beef feather blade** in ale, roasted vegetables, horseradish cream (gf) £16.00
- Malabar mixed vegetable and coconut curry**, basmati rice and pappadom (v) £12.95
- Beer battered cod fillet**, chunky chips, tartare sauce and garden peas £13.95
- Ratatouille lasagna**, cheddar and mozzarella glaze, garlic bread (v) £12.95
- Tempura prawns**, Asian crunchy salad, soy ginger dressing £14.95
- Pan fried seabass fillet**, Jerusalem artichoke, hazelnut, tomato relish and creamed potato (gf) £14.95

All our meats are supplied by our local butcher Clays of Buckingham.

Salads and sides

Chips	£3.00	Avocado and tomato salad	£4.00
Parmesan and truffle chips	£3.95	Zucchini fritters	£3.50
Mixed greens	£3.00	Buttered new potatoes	£3.00

gf- gluten free **v-**vegetarian

Allergen information is available. Please ask a member of our team for details. We cannot guarantee that our menu items are 100% free of gluten or nuts as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering.

