

STARTERS AND LIGHT BITES

Soup of the Day - £4.50
Chef's Winter Soup, Served with Stone Baked Bread and Butter

Terrine of Mixed Game - £5.50
Mixed Game Terrine with Redcurrant, Juniper and Port. Served with Toast

Fish Cake - £6.50
Smoked Haddock Cake, with Poached Egg, Hollandaise, Roquette, and a Bacon and Herb Salad

Goats Cheese Tart - £5.50
Open Baked Goats Cheese and Caramelised Red Onion Tart, Served with Beetroot Confit, Dijon Mustard Cream and Water Cress Salad

GRAZING BOARDS

Ploughman's - £9.00 (Serves 2)
Cheddar Cheese, Ham Hock, Pork Pie, Salad, Pickled Onions, Gherkins, Pickle, Stone Baked Bread and Butter

Italian - £9.00 (Serves 2)
Selected Italian Meats, Marinated Sea Food, Roast Artichokes, Grilled Peppers, Olives, Caponata, Sun Blushed Tomatoes and Ciabatta Bread

PASTA AND RICE DISHES

Roasted Vegetable Penne – Starter £5.50 Main £8.00
Selection of Mediterranean Vegetables, Tossed in a Rich Tomato and Basil Sauce with Fresh Egg Penne

Salmon and Crab Fettuccine – Starter £6.00 Main £9.00
Fresh Egg Fettuccini with Smoked Salmon and White Crab Meat, in a Creamy Sauce with Parmesan and Spinach

Meatballs – Starter £6.00 Main £9.00
Home Made Meatballs, in a Rich Tomato and Pesto Sauce, Served Over Fresh Egg Tagliatelle

Risotto of the Day – Starter £6.50 Main £10.00
The Kitchen's Risotto, made with Australian White Wine and Mascarpone, Served with Fresh Grated Parmesan Cheese

BREAD

Steak Ciabatta - £8.00
Peppered 6oz Rib-eye, served in a Warm Ciabatta, with Caramelised Red Onion, Mixed Leaves, Confit Tomato and Horseradish

Belly Pork Baguette - £7.50
Pan Seared Slices of Belly Pork, served with Apple Chutney and Mixed Leaves in a Warm Baguette

Roasted Vegetables - £6.00
Selected Mediterranean Vegetables, with Pesto Mayonnaise, Mixed Leaves and Goats Cheese

House Ground Beef Burger - £7.00
100% Ground Steak Burger with Blue Cheese, Soft Leaf Salad, Grilled Beef Tomato, House Relish, served with Hand Cut Chips

MAIN MEALS

Sausages - £8.50

Cumberland Sausages served with Saute Potatoes and a Caramelised Red Onion Gravy

Steak - £11.00

Char-Grilled 6oz Rib-eye Steak, with Hand Cut Chips, Roasted Plum Tomato and Beer Battered Onion Rings

Fish and Chips - £9.50

Pan Seared Cod Supreme, Served on a Mushy Pea Puree, with Tartar Foam and Hand Cut Chips

Pork - £10.00

Slow Braised Pork Belly, served with Creamed Potato, Black Pudding, Roasted Pear, and a Cider Jus

Cottage and Ale Pie - £8.00

Chunky Beef and Silver Skin Onion, with a Rich Ale Jus Topped with Creamed Potato and Served with Sautéed Greens

Lamb - £11.00

Pan Roasted Lamb Rump with Wilted Swiss Chard, Butternut Squash Puree and Rosemary Roasted New Potatoes

Mushrooms - £9.00

Sautéed Wild Mushrooms, Sautéed Sweet Potato, Served with a Truffle Celeriac Puree, Wild Rocket, finished with a Fried Duck Egg

SWEETS

Traditional Cambridge Burnt Cream - £5.50

Served with Home Made Shortbread Biscuits.

Brioche and Butter Pudding - £5.00

Buttered Brioche, soaked in a Rich Egg and Vanilla Custard with Sultanas.

Sticky Toffee Pudding - £5.00

Served with Toffee Treacle Sauce and Vanilla Chantilly Cream

Chocolate Torte - £5.00

Dark Chocolate Torte with a Biscuit Base, served with White Chocolate Sauce, and a Berry Coulis

Selection of British Cheeses - £7.50

Fine British Cheese Selection served with Grapes, Celery, Homemade Chutney and Water Biscuits

Coffee, or a Selection of Teas, and Something Sweet

£2.75

Liquor Coffee

£4.95

We have a selection of liqueurs, aperitifs and wines.
Please ask and we will be happy to help you.