

## NIBBLES & SHARING BOARDS

Herb marinated mixed olives • 3.00 (V) (G)

Fresh baked bread, olive oil & balsamic glaze • 3.50 (V)

Caramelised red onion hummus, crudités & pitta bread • 4.50 (V)

Toasted homemade garlic ciabatta • 4.00 with cheese • 5.00 (V)

Whole baked Camembert, oven baked baguette & red onion compote • 13.00 (V)

**VEGETARIAN BOARD:** Pickled vegetables, caramelised red onion hummus, grilled halloumi, olives, vegetable samosa & baked bread • 13.50 (V)

**CHARCUTERIE BOARD:** Prosciutto, chorizo picante, ham hock terrine, smoked duck, onion marmalade & baked bread • 14.50

**FISH BOARD:** Oak smoked salmon, deep fried whitebait, tiger prawn mousse, gherkins, tartare sauce, baked bread • 15.50

*Gluten free bread is also available. Please ask.*

## STARTERS

Cream of parsnip soup • 5.50 (V)

Warm smoked duck, quince, honey & soya dressing & rocket • 7.50 (G)

Plum tomato & goat's cheese tartlet, rocket, balsamic • 6.50 (V)

Smoked haddock rarebit on toasted bread • 6.50

Almond crusted goat's cheese, roasted peppers & rocket • 6.50 (V)

Chicken liver parfait, fruit chutney, toasted ciabatta • 6.50

## MAINS

Oven baked salmon fillet, crushed new potatoes, sugar snaps & vierge dressing • 15.95 (G)

Risotto of the day • 11.75 (V/G) *add chicken +5.00*

Smoked chicken & bacon tagliatelli, parmesan & rocket • 13.50

Wild mushrooms, Somerset brie & chestnut wellington • 13.50 (V)

Peppered steak salad, new potatoes, red onions, parmesan & rocket • 15.00 (G)

Superfood Salad: Quinoa, spinach, beetroot, pistachios & gruyere cheese • 11.50 (V) *add chicken +5.00*

Half pound dry aged scotch beef burger, cured bacon, cheddar cheese • 13.00 (G)

## STEAKS

Award winning butcher Aubrey Allen supplies our steaks, selected from prime British cattle, 30 day dry aged for a richer, fuller flavour

Rump 10oz • 20.00 Sirloin 10oz • 29.00 Rib eye 10oz • 28.50

*Served with grilled plum tomato, mushrooms & chunky chips. Add garlic butter or peppercorn sauce + • 1.50*

## ROASTS

Roasted Woburn sirloin of beef • 15.95

Roasted loin of pork • 14.95

Roasted saddle of lamb • 15.50

Roasted chicken supreme • 14.95

*(All of the above - Served with roast potatoes, seasonal vegetables, topped with homemade gravy & Yorkshire pudding.)*

## SIDE ORDERS All • 3.50

Chunky chips • Sautéed greens • New potatoes • Rocket & Parmesan salad • Skinny Fries • Sweet potato fries

### IT'S JUST NICE TO KNOW

AB Fruits of Bedford provide all of our fruit & vegetables daily.

Our fresh fish is delivered by M&J Seafood & Direct Seafood, who only farm fish from sustainable resources.

Aubrey Allen & Woburn Country Foods supply our meat & game.

Chuffed with our cheese? Abbey Cheese from Leighton Buzzard supplies us with a great selection of British cheeses

Have a nose around our garden & you'll find a few of the herbs used in our kitchen - as well as an abundance of apples & plums which are often used in our homemade puds.

Our head chef Diego & his team produce some delicious homemade pickles & pâtés.

### WEEKDAY SET MENU

2 COURSES FOR 11.00

3 COURSES FOR 13.00

Monday - Friday  
12pm - 6.45pm

Excluding Mon to Thurs 3 - 6pm

*(Sorry...Not available throughout December)*

(G) = Gluten free (V) = Vegetarian

For information about the ingredients in each one of our dishes, please ask to see our Allergen Menu for all you need to know.

*Please note, for tables of 6 or more, we add an optional 10% service charge*