

### NIBBLES & SHARING BOARDS

Warm mini loaf, garlic butter & sea salt • 3.80 (V)

Honey & thyme roasted baby chorizo • 4.00

Puttanesca olives • 3.80 (V)

Hummus with chilli & coriander naan bread • 3.80 (V)

*Choose 3 for 10.00 (Great for 2 - 4 people sharing)*

Whole baked camembert, oven baked baguette & bacon jam • 12.00 (VO)

**PLOUGHMANS BOARD:** Honey roasted ham, pork pies, pickled baby onions, venison salami, Wookey cheddar, piccalilli, dressed leaves & warm loaf • 16.50

**FISHERMAN'S BOARD:** Warm smoked mackerel, chilli prawns, oak smoked salmon, dressed Bluewater crab, coriander yoghurt, dressed leaves & mini loaf • 16.50  
*(Gluten free bread is also available. Please ask)*

### STARTERS

Market soup of the day, with warm mini loaf • 5.50 (V) (GFO)

Chipotle chicken wings, creamed corn, hot sauce, pickled fennel salad • 7.50 (G)

Chorizo & tomato steamed mussels, chilli & coriander flatbread • 8.00 (GFO)

Warm smoked mackerel, Jersey Royal potatoes, heritage candied beetroot, rocket & lemon oil • 7.00 (G)

Dried wild mixed mushrooms, thick-cut brioche, chive ricotta, truffle oil • 6.50 (V) (GFO)

Bubble & squeak - Woburn's maple-smoked bacon, poached egg, hollandaise sauce • 7.50 (VO)

### MAINS

Risotto of the day • 12.50 (V) (G) *Add chicken breast + • 5.50*

Chef's pie of the day served with seasonal vegetables & gravy • 14.00

Roasted chicken supreme, gnocchi dumplings, pesto cream, wild mushrooms • 15.50

Rigatoni pasta, smoked bacon, roasted baby mushrooms, Parmesan & cream • 12.50

Swordfish, Jersey Royals, Baby Gem, black olives, minted pea purée, sundried tomatoes, French beans • 15.50 (G)

Traditional sausage & mash, peas & onion gravy • 13.50

Smoked baby back ribs, backyard BBQ sauce, apple & celeriac slaw, fat-cut chips • 19.50 (G)

Pan-seared seabream, crab risotto, fennel salad & basil oil • 16.50 (G)

Feta, black quinoa, roasted peppers, radicchio, sugar snaps & lemon oil • 13.50 *Add chicken breast + • 5.50 (G)*

Roast Cornish lamb rump, pomegranate jus, fondant potato, braised leeks, blue cheese croquet • 23.50

Wild mushroom, Somerset brie & chestnut wellington, served with seasonal vegetables & gravy • 13.50 (V)

Half pound Swan beef burger, cheddar, cured bacon & skinny fries • 13.50 (GFO)

*Add to your burger: Flat Mushroom + • 1.50 / Bacon Jam + • 1.50 Fancy sweet potato fries instead? + • 1.00*

### STEAKS

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

*All served with fat-cut chips & watercress...*

Rib eye 10oz • 27.50 (GFO) | Fillet noisette 6oz • 24.50 (GFO) | Rump 10oz • 19.00 (GFO)

*Add pepper sauce + • 2.00 / Blue cheese sauce + • 2.00 / Tomato & flat mushroom + • 2.00*

### SIDE ORDERS All • 3.50

Chunky chips | Sweet potato fries | Skinny fries | Buttered new potatoes | Seasonal vegetables | Onion rings | Mixed, dressed salad

#### 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 & his team produce some delicious homemade pickles & pâtés.

#### ONE HOUR FOR LUNCH?



Why not pre order your food before 11am that day and have it waiting for you when you get here...

#### WEEKDAY SET MENU

**2 COURSES FOR 12.00**

**3 COURSES FOR 14.00**

Monday - Friday  
12pm - 6.45pm

(G) = Gluten free (V) = Vegetarian (GFO) = Gluten Free Option (VO) = Vegetarian Option

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*