

A LA CARTE MENU

Starters and Light Dishes

Soup of the day V GFA DFA Served with Baked Ciabatta and Butter	£8.50
Smoked Gressingham Duck Breast Salad GF DF Apple, Celery, Walnut, Raspberry and Blueberry Dressing	Starter £9.95 Main Course £18.95
Pork and Sage Scotch Egg Spiced Pink Lady Apple Puree, Shallots, Red Pepper and Watercress Salad	£9.95
Smoked Trout & Mackerel Pate GFA Pickled Vegetables, Dressed Mixed Leaves and Herb Ciabatta Croutes	£9.50
Honey Glazed Goat Cheese V GFA On a Pastry Disc, Red Onion Chutney and Mixed Leaves with Pine Nuts	£9.50
Salt and Pepper Crispy Squid Edamame Puree, Crispy Parma Ham and Caper Butter Sauce	£9.95
Pan Fried Jumbo Prawns in Garlic & Chilli GF DFA On a Bed of Mediterranean Vegetables with Tomato & Basil Sauce	£10.95
Stilton and Parmesan Fritters V GFA Pear & Pecan Nut Salad and Red Currant Dressing	£9.95

Mains

Surf and Turf British Beef Fillet GF DFA Tiger Prawns, Dauphinoise Potatoes, Roasted Cherry Tomatoes, Green Beans, Wild Mushroom Puree and Red Wine Jus	£36.50
Slow Braised Lamb Shoulder GFA DFA Creamy Mash Potatoes, Tenderstem Broccoli, Crispy Sweet Potatoes and Rosemary Jus	£27.50
Chicken Breast Supreme GF DFA Wild Mushroom and Parmesan Risotto, Dressed Rocket and Herb Oil	£23.95
8 oz. Swordfish Loin Steak GF DFA Crushed New Potatoes with Parsley, Sauteed Mangetout with Almond Flakes, Roasted Tomato and Olive Relish	£25.95
Rump of Woburn Estate Venison GF DFA Cheddar & Thyme Dauphinoise Potatoes, Tenderstem Broccoli, Carrot & Orange Puree, Port and Red Currant Jus	£26.95
Pan Fried Salmon Fillet Panko, Cream Cheese, Lemon Zest and Dill Crusted, Braised Leeks, Hazelnut, Green Beans and Gratin Potato	£24.95
Sticky Pork Tenderloin with Honey, Ginger & Soy Glaze GFA DFA Champ Mashed Potato, Green Beans, Sauteed Carrots and Apple Puree	£25.95
Chef's Vegetarian Dish of The Day V GFA VA (Please ask your server for today's dish)	£18.50

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V*

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

A LA CARTE MENU

Griddle

Steaks

Our steaks are served with griddled tomato, chargrilled flat mushroom and a choice of hand-cut chunky chips or French fries

All our meat products are supplied by local gourmet Butcher Woburn Country Foods

28 Days Matured Rump of Beef 8oz. GFA	£26.95
32 Days Hung English Beef Sirloin 8 oz. GFA	£33.95
British Beef Fillet 7oz. GFA	£36.95

Sauces

A selection of sauces to accompany your meal

Green Peppercorn & Brandy GF	£3.95
Red Wine Jus GF DF	£3.95
Blue Cheese Sauce GF	£3.95

For the griddle items below, included in the price is your choice of two items from the sides menu

Large Crispy Skinned Seabass, Jalapeno, Cucumber and Cilantro Salsa GF DFA	£24.95
10 oz British Pork Loin with Sweet Chili Glaze GF DFA	£25.95
Lemon & Thyme Butterfly Chicken Breast Fillet GF DFA	£23.95
Grilled Marinated Halloumi Cheese V GF	£18.50

Salads

Baby Spinach, Romain Lettuce, Cherry Tomato, Cucumber, Mango, Pomegranate Dressing and Sourdough Croutons V GFA	£10.95
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Add On Toppings

• Chili Tiger Prawn Skewers GFA DFA	£7.95
• Cajun Chicken Breast GFA DFA	£6.95
• Pesto Marinated Feta V GFA	£6.95

Sides

Triple-Cooked Chunky Chips with Sea Salt V	£5.50	Confit Garlic Button Mushrooms V GF VA	£4.95
New Potatoes Tossed in Butter & Parsley V GF VA	£4.95	Crispy French Fries GFA V	£4.50
Dressed House Salad V GF VE	£4.95	Buttered Market Greens V GF VA	£4.95
Rocket, Pear and Parmesan Salad with Balsamic Dressing V GF DFA	£4.95	Creamy Mash Potato V GF DFA	£4.50

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