



Evening Menu

Starters

Homemade Breads & Butter	£1.95	Marinated Olives	£2.50
Appetiser Plate , <i>Serrano Ham, Ciabatta</i> <i>Celeriac Rémoulade, Caramelised Onion Hummus,</i> <i>Sun Blushed Tomatoes, Manchego Cheese, Deep Fried Halloumi</i>	£7.95	Chicken Liver Parfait <i>With Onion Marmalade</i> <i>Walnut & Raisin Crostini</i>	£6.50
Salmon & Parsley Fish Cake <i>With Asian Coleslaw</i>	£6.95	Prawn Cocktail £6.95 / £10.50 <i>With Marie Rose Sauce, Brown Bread & Butter</i>	
Devilled Kidneys <i>With Caramelised Onions & Toast</i>	£6.25	Goats Cheese & Red Pepper Terrine £6.25 <i>With Orchard Fruit Chutney</i>	
Broccoli Soup <i>With Onion Seed Bread</i>	£5.50	Butternut Squash Risotto <i>with Blue Cheese Crostini</i>	£7.25

Main Courses

Roasted Breast of Aylesbury Duck £15.95 <i>with Red Wine Sauce, Roasted Root Vegetables</i> <i>Confit Duck Leg & Potato Croquette</i>		Slow Cooked Lamb Neck Fillet £15.50 <i>with, Chantennay Carrots, Creamed Potatoes</i> <i>& Red Wine Jus</i>	
Rump of Veal £14.95 <i>Served with Lyonnais Potatoes, Sauté Tender Stem Broccoli</i> <i>& Madeira and Mushroom Cream Sauce</i>		Duo of Blyth burgh Pork £13.95 <i>with Bubble & Squeak Cake</i> <i>& Braised Red Cabbage</i>	
Pan Roasted Fillet of Sea Bass £14.95 <i>Served with Olive Crushed Potatoes,</i> <i>Courgettes & Green Bean Provençale</i>		Cumberland Sausages £11.95 <i>with Mashed Potatoes, Onion Gravy,</i> <i>& Seasonal Vegetables</i>	
Beer Battered Fish of the Day £12.95 <i>With Hand Cut Chips, Garden Peas & Tartare Sauce</i>			

From The Grill

A Selection of Yorkshire Shorthorn Steaks Cooked to your Liking

8 oz Rib-Eye Steak	£18.95	6 oz Fillet Steak	£22.95
8 oz Sirloin Steak	£17.95	& Tempura Prawn Skewers	

All Steaks come with Hand Cut Chips, Slow Roasted Tomatoes & Garlic Mushrooms
Served with your Choice of Béarnaise Sauce or Peppercorn Sauce

Side Dishes

Hand Cut Chips	£2.95	Seasonal Green Vegetables	£2.95
Onion Rings	£2.95	Green Beans & Shallots	£2.95
Mashed Potatoes	£2.95	Buttered New Potatoes	£2.95
Rocket & Aged Parmesan Salad	£2.95	Mixed Leaf Salad	£2.95

All of our food is cooked fresh to order, please allow us the time to give you good food
Please make our staff aware if you have any food allergies
Extra vegetarian options available on request

Desserts

Vanilla Panna Cotta <i>Served with Summer Fruit Compote</i>	£5.95	Toffee Pecan Tart <i>Served Warm with Vanilla Cream</i>	£6.25
Strawberry & Kiwi Pavlova <i>With Red Fruit Coulis</i>	£5.95	Baked Almond Peaches <i>Served with Amaretto Ice Cream</i>	£6.25
White Chocolate Mousse <i>Served with Crushed Raspberries & Biscotti</i>	£5.95	Passion Fruit Syllabub <i>With Honeycomb & Vanilla Shortbread</i>	£5.95

Home Made Ice Creams
Please Ask For Today's Flavours
1 Ball £1.95
3 Balls £5.50

Try a 50ml Shot of Muscat Dessert Wine with Your Dessert £2.50

Cheese Course

Served with Quince Jelly, Walnut & Raisin Crostini, Grapes, Biscuits & Celery

British Cheese Selection	£7.50	French Cheese Selection	£7.50
Cornish Camembert Colston Bassett Stilton Black Bomber Mature Cheddar		St Nectaire Pyramid Goats Cheese, Rolled in Charcoal Blue D'Auvergne	

British & French Selection £11.50

Tea/Coffee

Served with Homemade Petit Fours

Selection of Fruit & Herbal Teas	£2.30	Coffee <i>Filter Coffee, Cappuccino, Espresso, Latte</i>	£2.75
Liquor Coffee	£5.25	Floater Coffee	£3.25

Dessert Wines & Ports

Muscat Dessert Wine (100ml)	£4.75	Croft Distinction (50ml)	£2.95
Elysium Black Muscat (100ml)	£6.95	Taylor's LBV Port (50ml)	£2.95
		Quinta De Vargellas 2001 Vintage (50ml)	£4.95

Our Local & Regional Food Suppliers

*Fruit & Veg; Derek Pigott
Free Range Eggs; White House farm, Bourton
Free Range Chicken & Aylesbury Duck; Pastures Farm Poultry
Chiltern Fish & Game Ltd
Brindisa Fine Foods; (Quality Spanish Foods)
Clays Butchers, Buckingham*

All of Our Food Is Sourced As Locally As Possible Unless It Is of a Superior Source or Quality from Abroad