

Gluten Free

Winter Menu

To Share

Large mussel pot with a bacon & cider sauce
with triple cooked chips 12.25

Starters

Sautéed wild mushrooms & garlic on gluten free toast with
a poached duck egg & shaved parmesan 5.75 V

Ham hock terrine, poached hens egg, watercress salad 5.95

Duck liver pate with orange & cranberry marmalade &
gluten free toast 6.50

Stove

Free range roast chicken supreme, chicken stock sautéed
potatoes, wild mushrooms & truffle oil 14.95

Woburn estate venison haunch with chestnut puree & a
venison shoulder cottage pie 16.95

Seared fillet of sea bream, with a spinach &
mussel sauce & new potatoes 14.95

'Dingley dell' pork belly & roasted pork tenderloin
shallots & sauté potatoes with sage butter 14.95

Slow cooked blade of beef, roasted shallots,
beef dripping chips & bone marrow gravy 13.95

Grills

All our steaks are extra matured & sourced from Bedfordshire farms

8oz sirloin 17.25 8oz rib eye 16.30 10oz rump 16.45

8oz fillet steak 19.95

Mixed grill - Lamb chop, gammon, rump steak, pork sausages,
& a free range fried egg 17.75

All served with triple cooked chips, grilled tomato & mushrooms

Gammon steak with triple cooked chips, grilled tomato & two
free range eggs 10.95