

The KITCHEN

(Dinner served 6pm-8.30pm)

For the table

Homemade bread selection, Butter, roasted artichoke dip £3.50 each
Marinated mixed olives, caperberries, pickled garlic £3.50

Starters

Beetroot terrine, horseradish, beetroot chutney **£7.00**

Fig and bacon tart, brie mousse, fig jelly, bacon crumb, fresh figs, honey and thyme glaze **£8.00**

Steak tartare, wasabi mayonnaise, soy stained quail egg, pickled radish, sourdough croute **£8.50**

Tempura cod cheeks, Jerusalem artichoke espuma, black garlic dressing, truffle oil **£8.00**

Twice baked cheese soufflé, apple purée, celery, candied walnuts, pickled grapes **£7.50**

Mains

Oven baked Plaice, brown shrimp, braised fennel, potato terrine, fennel velouté **£24.00**

Pan roasted chicken breast, asparagus & mushroom risotto, cider emulsion **£20.00**

Paddock Farm pork belly, soy pork cheek, carrot puree, baby carrots, cavolo nero, pork jus **£20.00**

Roasted pumpkin agnolotti, hen of the woods mushrooms, beurre noisette, miso granola **£16.50**

'Classic' Mains

Paddock Farm 7oz bavette steak, wilted spinach, bone marrow butter, dauphinoise potato, red wine jus **£25.00**

Ale battered fish & triple cooked chips, & tartar sauce, peas **£16.50**

Feldon Valley cheese & bacon burger

7oz Paddock Farm beef patty, bacon maple jam, three cheese sauce,
burger sauce, homemade tomato chutney, butterhead lettuce, brioche bun,
onion rings & skinny fries **£17.50**

(Vegetarian Falafel burger available **£14.50**)

Sides - £4.00 each

Mixed leaf salad, honey mustard dressing/ mixed vegetables
Skinny fries / Triple cooked chips (With truffle & parmesan **£4.50**)



FELDONVALLEY

*Some of our food may contain allergens – please speak to a member of the team if you have concerns.
Discretionary 12.5% service charge applicable.*