

For the table

Homemade bread selection, Ampers&nd herb butter, hummus dip £3.50 each Marinated mixed olives, caperberries, pickled garlic £3.50

Starters

Chicken steamed dumplings, chicken broth, chili oil, spring onion £7.50

Thyme roasted cauliflower, toasted walnuts, apple puree, compressed apple £7.00

Pan fried red mullet, fennel and blood orange salad £7.50

Oxtail Suplli, rocket, anchovies, parmesan, preserved lemon dressing £7.50

Chicken liver parfait, pear & saffron chutney, crispy chicken skin, sourdough crouton £7.50

Mains

Blackened Salmon, hand rolled noodles, edamame beans, chili and lime broth £24.50

Poussin Chicken, potato fondant, charred corn salsa, pineapple, miso sauce £22.00

Paddock Farm pork tenderloin, black pudding, celeriac fondant, celeriac puree, apple, hispi cabbage, pork jus £21.00

Chargrilled broccoli, hand rolled noodles, satay dressing, toasted peanuts, charred lime, chili £16.50

'Classic' Mains

Paddock Farm 7oz bavette steak, Tenderstem broccoli, chips, café de Paris butter £25.00

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

Feldon Valley cheese & bacon burger

Double stacked Paddock Farm beef burger, smoked back bacon, Monterey Jack cheese, burger sauce, homemade tomato chutney, gem lettuce, brioche style bun, jalapeno popper & skinny fries £17.50

(Vegetarian Falafel burger available £14.50)

Sides - £4.50 each

Mixed leaf salad, house dressing, cucumber, tomato, pickled shallots/ Mixed vegetables/ Crispy crushed new potatoes, herb butter/ Garlic tenderstem broccoli

Skinny fries / Triple cooked chips (With truffle & parmesan £5.00)



