

The KITCHEN

(Dinner served 6pm-8.30pm)

For the table

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

Starters

Chicken steamed dumplings, chili & lime dressing, chili oil, crispy spring onion, cashew satay £7.50

Heritage tomatoes, whipped goat cheese, balsamic, wild garlic pesto, basil £7.50

Pan fried red mullet, fennel and blood orange salad £8.00

Ham hock terrine, crispy egg, pea puree, peas, radish £7.50

Smoked cheddar & leek tart, micro herb salad, broad beans, pickled baby onions £7.50

Mains

Pan fried Hake, Roman gnocchi, asparagus, warm tartare sauce £24.00

Pan fried chicken breast, sundried tomatoes & ricotta fettuccine, spinach, basil £23.00

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

Potato & chard terrine, burned pepper puree, grilled asparagus, heirloom carrot, picked mushrooms £18.00

'Classic' Mains

Paddock Farm 7oz bavette steak £25.00

Paddock Farm 8oz sirloin steak £35.00

(both served with Tenderstem broccoli, triple cooked chips, peppercorn sauce)

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)



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.*