

The KITCHEN

(Dinner served 6pm-8.30pm)

For the table

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

Starters

Prawn steamed dumplings, yuzu ginger dressing, Asian slaw, toasted sesame seeds £8.50

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

Pan fried red mullet, kohlrabi, grapefruit, grapefruit pearls £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 tomato & ricotta fettuccine, spinach, basil £23.00

Lamb "Wellington", charred gem lettuce, peas, minted new potatoes, rosemary jus, mint oil £27.00

Potato & chard terrine, 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, crispy sriracha onion ring & skinny fries £17.50

(Vegetarian Falafel burger available £14.50)

Sides - £4.50 each

Gem lettuce 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)



*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.*