

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**

Venison Pie, celeriac puree, celeriac crisps, picked walnut **£8.50**

Jerusalem Artichoke Cappelletti, burnt leek puree, pickled chanterelle mushrooms, crispy cheese puff, smoked oil **£8.00**

Chicken Cashew Satay, toasted sourdough, lime puree, pickled chili, soy ginger glaze **£8.00**

Carrot, Parsnip and Potato Hash, fried hens egg yolk, beetroot relish, harissa aioli **£7.50**

Mains

Cod En Papillote, crispy dill potatoes, samphire, seasonal vegetable **£24.00**

Pan Fried Chicken Supreme, chicken & bacon croquette, carrot fondant, carrot puree, beetroots, chicken jus **£23.00**

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

Pumpkin Steak, Romanesco, leek and potato sauce, herb puree **£16.50**

'Classic' Mains

Paddock Farm 7oz Bavette Steak £25.00

Paddock Farm 8oz Sirloin Steak £35.00

(both served with roasted parsnip, carrots and broccoli, chunky chips and Diane sauce)

Ale Battered Fish & Chunky 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 / Chunky 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.*