

For the table

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

Starters

Prawn Steamed Dumplings, yuzu ginger dressing, Asian slaw, toasted sesame seeds £8.50

Venison Pie, celeriac puree, celeriac crisps, pickled walnut £8.50

Soy Glazed Chicken, toasted sourdough, lime puree, pickled chili, cashew satay £8.00

Carrot, Parsnip & Potato Hash, fried hens egg yolk, beetroot relish, harissa oil £7.50

Mains

Thai Green Curry, pan fried Hake, tempura prawn, peppers, sugar snap peas, corn, Bok choi, jasmine rice £24.50

Herb Crusted Chicken Parmigiana, Neapolitan sauce, linguine, fresh basil, candied lemon zest £24.00

Pork "Wellington", white onion puree, burnt apple puree, crispy sage, mustard jus, pancetta, chestnuts, cavolo nero £27.00

Pumpkin Steak, Romanesco, leek & 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, carrot, green beans, chunky chips & Diane sauce)

Ale Battered Fish & Chips, tartare sauce, peas £16.50

Feldon Valley BBQ Brisket Burger

Paddock farm 3oz beef patty, BBQ pulled brisket, Monterey jack cheese, vinegar slaw, jalapeno mayonnaise, sriracha onion ring, brioche style bun & skinny fries £18.00

(Vegetarian Falafel Burger Available £14.50)

Sides - £4.50 each

Mixed leaves salad, house dressing, cucumber, tomato, pickled shallots / Mixed vegetables
Crispy crushed new potatoes, herb butter / Garlic & lemon green beans
Skinny fries / Chunky chips (With truffle & parmesan £5.00)

