

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 £3.50

Starters

Braised Beef Fried Dumplings, spiced beef consommé, pico de gallo **£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**

Hand-picked Crab, compressed apple, crab bisque, parsley cress **£10.00**

Mains

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

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

Creedy Carver Duck Breast, duck leg lollipop, pea and leek pearl barley, apple, fennel, cherry sauce **£30.00**

Ricotta gnudi, roasted pumpkin, butternut puree, leek, turnip, parmesan **£17.50**

'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)



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.*