

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 & balsamic pickled garlic £3.50

Starters

Pork & Chicken Steamed Dumplings, chili dipping sauce, cucumber salad **£8.50**

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

Confit Beetroot, orange confit beets, haricot bean puree, granny smith apple, kumquat, micro parsley **£7.50**

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

Tomato millet risotto, semi dried cherry tomato, parmesan, charred mackerel **£9.50**

Mains

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

Seared Chicken Breast, carrot puree, asparagus, Roscoff onion, poached plum, elderflower cream, pea shoots **£25.00**

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

Ricotta Gnudi, roasted seasonal vegetables, watercress and spinach puree, parmesan **£17.50**

'Classic' Mains

Paddock Farm 7oz Bavette Steak £25.00

Paddock Farm 8oz Sirloin Steak £35.00

(Both served with roasted vine tomatoes, spring greens, new potatoes & salsa verde)

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 broccoli

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.*