

Lunch Menu

Wednesday to Saturday

12:00 to 15:30

(Last sitting at 15:15)

Nibbles

Marinated olives	2.50
Home roasted mixed nuts	2.50
Tomato soup and bread	4.99
Salt Pig charcuterie (<i>Selection of charcuterie from the Salt Pig artisan company</i>)	6.99
Grilled prawns (<i>Basque peppers, saffron mayonnaise</i>)	10.00
Balsamic glazed chorizo (<i>Cherry tomatoes, garlic</i>)	6.50
Chicken Caesar salad (<i>Romaine lettuce, croutons, parmesan shavings, Caesar dressing</i>)	16.00
Fish and chips (<i>Tartar sauce, lemon, crushed peas</i>)	16.00
Caponata pasta (<i>Relish of chopped aubergine and assorted vegetables</i>)	14.00

Sides

Fries	5.00
Side salad	5.00

Desserts

Lemon tart (<i>Crème fraiche</i>)	6.00
Cheese board (<i>English/ French cheese, crackers, chutney</i>)	9.00
Saffron Ice Cream (<i>3 scoops</i>)	5.00
<i>(Vanilla pod, Chocolate, Strawberry, Salted butter caramel, Espresso bean, Lemon curd and meringue)</i>	
<i>Guest flavour – Lavender and Honey</i>	

Please ask a member of staff about our home-baked cake selection

Please be advised that a 10% service charge will be added to your bill

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross-contamination in our kitchen environment.

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Dinner Menu

Wednesday to Saturday

17:00 to 20:30

(Last sitting 20:15)

Two courses 29.95

Three courses 35.95

Starters

Norfolk Quail (Spiced breast and confit leg, white onion, courgette mustard salad)

House smoked and cured Brill (Marinated fennel, black olive oil, blood orange)

Orkney Scallop (Hung buttermilk, gin-soaked cucumber dill) 3.00 supplement

Globe Artichoke (Truffle goats curd, seasonal braised vegetables)

Tomato Soup

Main Event

Roasted corn-fed chicken (Spinach, balsamic onions, Étuvée of leeks, Albufeira sauce)

Grilled rump of beef (Aubergine caponata, confit garlic)

Monkfish (Anise roasted carrot, chicory marmalade shellfish butter sauce)

Funguy pun on mushrooms (Southern fried, polenta and gravy)

Pudding

Rice pudding (Coconut, mango gel, grilled pineapple)

Milk chocolate (Poached pear, miso caramel, almond brittle)

Parfait (Tonka bean, popcorn, caramel chocolate)

Selection of British and French cheese (Crackers, preserves)

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Hot drinks menu

Pot of tea 2.50
Pot of filter coffee (*serves two*) 4.95

Camilla's Tea House tea (loose leaf) 3.50

English Breakfast, Earl Grey, Gunpowder, Very Berry,
Jasmin Chun Hao, Lemon & Ginger Zest, Peppermint,
Rooibos Orange & Cactus, White Apricot and Chamomile

Mac & Me coffee

Americano 2.50
Espresso 2.50
Cappuccino 2.95
Latte 2.95
Flat White 2.95
Mocha 3.50
Hot Chocolate 3.50
Extra shot of coffee 0.50

Choice of syrup

Vanilla, Caramel, Almond, Gingerbread 0.50

Soya and almond milk available

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cake selection**

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Children's menu

Main and dessert 9.95

Mains

Fish finger sandwich *with lettuce, tomato, and fries*

Pasta Bolognese

Sausage and mash *with gravy*

Tomato soup

Desserts

Brownie and raspberry

Ice cream selection

(Vanilla, Chocolate, Strawberry, Salted butter caramel)

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