



Bread Board to Share

A selection of freshly baked breads accompanied by butter rosettes, locally sourced Mellow Yellow oil and aged balsamic.
£3.95

Starters

Soup of The Day

Freshly prepared soup of the day accompanied by freshly baked bread.
£6.25

Sesame Mackerel

Sesame seared fresh mackerel fillet accompanied by a carrot and star anise puree complimented by pickled baby carrots, fennel shavings and cucumber ribbons with red Amaranth cress and toasted sesame seeds.
£7.95

Aubergine Salad

Blackened lightly smoked aubergine flavoured with garlic & lemon layered with a salad of chick peas, fresh basil and coriander, red chilli and toasted almonds finished with salty feta cheese ciabatta crisps and a balsamic reduction.
£7.25

Pan Seared Scallops

Lightly seasoned flash fried queen scallops served simply on British steamed asparagus spears complimented by a classic aioli sauce finished with air dried Serrano ham and sweet poached whole langoustines.
£9.95

Deli Board

Smoked duck, sliced Parma ham and Spanish paprika chorizo sausage served alongside homemade lemon and sesame houmous, sun blushed tomatoes, black and green olives, balsamic oil and toasted Ciabatta.
£11.95

Lamb Koftas

Marinated minced lamb flavoured with a fragrant selection of herbs and spices, pan fried and served with a refreshing salad of char grilled Halloumi cheese, sweet water melon and arugla salad leaves finished with a cool yoghurt dressing.
£7.95

Main Course

Roast Sirloin of Beef

Roast Sirloin of Bedfordshire beef served pink with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and rich roast gravy.
£13.95

Roast Leg of Lamb

Roast leg of Bedfordshire lamb served pink with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and rich roast gravy.
£13.95

Roast Loin of Pork

Roast loin of Bedfordshire Pork served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables, salt & pepper crackling and rich roast gravy.
£13.95

Charred Swordfish Steak

A meaty char grilled swordfish loin cooked medium topped with a warm lime and chilli dressed avocado, sweet white crab meat, fresh chives & diced tomato salsa, complimented by crisp potato soufflés and fragrant chervil leaves.

£16.95

Classic Chicken Caesar

A classic dish of free range chicken breast on a bed of crisp baby gem lettuce with marinated lemon and fennel anchovy fillets topped with French stick garlic crostinis and fresh parmesan shavings with a creamy Caesar dressing.

£13.95

Spanish Tortilla

A free range egg Spanish tortilla packed full of roast vegetables, accompanied by sunblushed tomatoes, curly endive and parmesan cheese salad.

£13.95

Desserts

Strawberry & Blackcurrant Baked Alaska

Blackcurrant sorbet encased in a velvety soft meringue on a light sponge base with strawberry compote, finished with fresh raspberry sauce.

£6.75

Chocolate & Raspberry Fondant

Rich dark chocolate fondant with a melting centre of chocolate and fresh raspberries served with a cinder toffee ball of vanilla ice cream

£6.75

Spiced Banana Fritters

Lemonade battered banana fritters tossed in a five spice & cinnamon sugar served with rum & raisin ice cream and fruit coulis.

£6.75

Mixed Berry Eton Mess

Fresh mixed summer berries bound in a vanilla chantilly cream with crunchy homemade meringue pieces, finished with a mango and raspberry fruit coulis.

£6.75

Cheese Platter

A selection of vintage French Brie, Red Leicester, Northamptonshire Blue Stilton & Mature Cheddar Cheese accompanied by cheese crackers, walnuts, cherry tomatoes, apple, celery & homemade chutney.

To bring out the flavours of our cheese platter we recommend a glass of our special reserve Port.

£10.95 with Port / £8.95 without Port

Ice Creams & Sorbets

A choice of Vanilla, Strawberry, Banana, Pistachio, Coconut, Chocolate, Rum & Raisin, Mint Chocolate, White Chocolate Ice Creams or Blackcurrant, Raspberry, Lemon & Mango sorbets.

£5.45

All of our food is freshly prepared & cooked to order, it may take a little longer but is well worth the wait!
If you have any specific dietary requirements or food allergies please let us know.