



SAMPLE **Lunch Menu**

Please note our menus change daily so please contact us for our current menu.

Starters

Chefs Soup of the Day	£6.25
Freshly prepared soup of the day accompanied by freshly baked bread.	
Smoked Chicken Mac & Cheese	£7.95
A warming bowl of mature cheddar macaroni cheese baked with tender strips of smoked chicken, crisp smoked bacon and sweet roasted chestnuts accompanied by a buttery parmesan and thyme shortbread.	
Roast Cauliflower Salad [V]	£7.95
A hot salad of cauliflower florets roasted with olive oil, lemon and garlic complimented by crisp red radish and marinated lemon and anise fennel, red onion and sweet raisins finishes with toasted almonds and sour cream.	
Gammon and Chickpea Pakora	£7.95
A crispy, lightly spiced pulled gammon hock pakora deep fried until golden balanced with a sharp mango, shallot and chilli salsa and a refreshing mint raita.	
Salmon & Eggs	£8.25
A delicious dish of toasted all butter croissant, topped with rich Scottish smoked salmon and silky free range scrambled eggs finished with pungent chopped chives and creme fraiche.	
Seared Scallops & King Prawns	£9.25
Pan seared scallops and meaty tiger prawns on a Jack Daniels and honey parsnip puree garnished with crisp shallot rings, smoky torched garlic and a Jack Daniels and blossom honey syrup finished with fresh peppery cress.	

Mains

Fish & Chips	£12.95
Fresh fillet of Cod served grilled or in crispy beer batter, accompanied by gourmet chunky chips with a dressed rocket salad and mushy peas.	
Spanish Tortilla [V]	£13.95
A free range egg Spanish tortilla packed full of roast vegetables accompanied by sunblushed tomatoes, mixed olive and parmesan cheese salad.	
Chicken Burger	£15.95
Free range chicken breast marinated in Cajun spice served in a soft floured bap topped with bacon and smoked applewood cheese, tomato and rocket salad accompanied by sweet potato fries and onion rings.	
Bedfordshire Steak	£22.00
Woburn Country 8oz steak cooked to your liking accompanied by a sweet grilled beef tomato, field mushroom, gourmet chunky chips, crispy battered onion rings and a dressed rocket salad served with a stilton sauce.	
Fish Bouillabaisse	£16.95
A classic fish stew of calamari, king prawns, cockles, crab meat and root vegetables in a rich fish broth with a hint of chilli topped with a grilled fillet of smoked haddock served with a side of skinny fries.	

Bagels, Baguettes, Ciabattas & Wraps

Baguettes, Wraps, Ciabattas & Bagels

£6.95

All baguettes, wraps & toasted bagels are freshly prepared & packed full of the filling of your choice. All are accompanied by chips

- **Fresh Prawns, Crème fraîche, Chilli, Lime & Tarragon**
- **Classic BLT**
- **Beetroot, Houmous With Fennel Slaw & Cheddar Cheese**
- **Warm Smoked Chicken With Mango, Mayonnaise & Rocket**

Side order of soup or Beer Battered Onion Rings

£2.50

Desserts

Spiced Apple Tart

£6.75

A classic dish of finely sliced sweet braeburn apples, lightly spiced with cinnamon baked on a golden puff pastry base complimented by a ball of Christmas pudding ice cream.

Chocolate Fondant Bon Bons

£6.75

Melting chocolate fondant bon bons flavoured with lemon and orange in a crisp tempura tossed in hot chocolate dust served with orange and lemon curd dipping sauce .

Baked Banoffee Custard

£6.75

A rich custard tart in buttery sweet pastry flavoured with thick banana smoothie ,dark chocolate ice cream brulee bananas and a hot salted toffee sauce

Raspberry Mousse

£6.75

A sharp raspberry mousse with light steamed sponge softened with a quenelle of vanilla pod Chantilly cream finished with chocolate crumble and fresh raspberries.

Ice Creams & Sorbets

£5.45

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

Cheese Platter

£8.95

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

NEW Port Tasting Trio

£5.95

Try our new trio of port which includes White Port, Vintage LBV & a 10 Year Tawny (25ml of each)

Today's Kitchen Team
Laslo Canji, Andy Reffell & Millie Clark

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.