



### For Sharing (minimum 2 people)

#### The Posh Kebab Platter £18.50

Lamb Shish Kebab with Guindilla Chillies and Raita plus  
North African Harissa Chicken with Roasted Red Pepper and Cashew Dip  
both served on Homemade Grilled Flatbreads

#### Baked Garlic & Rosemary Studded Sussex Camembert (v) £12.95

Plum Tomato and Chilli Jam | Crusty Bread

#### Basket of Crusty Bread (v) £3.50

served with Modena Balsamic Oil and Sea Salt Butter  
Add Nocellara Olives £2.00

### Open Flame Grill

**10oz Prime British Rib Eye Steak** £27.00

**7oz Seared Atlantic Tuna Steak** £24.50

**6oz Marinated Halloumi (v)** £17.00

all served with Slow Roasted Thyme & Balsamic Plum Tomatoes  
Garlic Butter Roasted Portobello Mushroom | Crispy Shallots  
served with a choice of Hand-cut Chips or Skinny Fries and either  
Peppercorn or Béarnaise Sauce

**6oz Aberdeen Angus Beef Burger** £12.00

Beef Tomato | Dill Pickle Gherkin | Baby Gem Lettuce | Oglesfield  
Cheese Melt served with a Choice of Hand-cut Chips or Skinny Fries



### Surf & Turf Sharer

£57.50

16oz Rib Eye Steak  
Tiger Prawns

Pecorino & Truffled  
Hand-cut Chips

Baby Leaf and  
Pomegranate Salad

Béarnaise Sauce

All of our meat, game and poultry is supplied by Clays of Buckingham

### Sides £3.50

Hand-cut Chunky Chips (v)

Skinny Fries (v)

Creamed Potatoes (v)

Medley of Seasonal Vegetables (v)

Purple Sprouting Broccoli (v)

Mixed Baby Leaf Salad (v)

### Sides £4.50

Pecorino & Truffled

Hand-cut Chips (v)

### Garage Salad £9.00

Mixed Baby Leaf | Cherry Tomatoes

Pomegranate | Watermelon

Cucumber | Spring Onion | Almonds

served with Honey & Grain Mustard Vinaigrette (v)

### Add to your Salad

Chicken Supreme £7.00

Beetroot Cured Salmon £6.00

Lamb Kebab £6.50

Grilled Halloumi £5.50

(v) vegetarian

Please let us know if you have any allergies or food intolerances...  
For parties of 10 or more, a service charge of 10% will be added to your bill.



### Appetizers

**Chef's Seasonal Soup (v)** £6.00  
Crusty Breads and Butter

**The 'Posh Kebab'** £8.50  
Lamb Shish Kebab with Guindilla Chillies and Raita on a Homemade Grilled Flatbread

**Roasted Chicory with Walnuts** £6.75  
Pear and Escarole Salad with Blue Cheese Dressing

**Fragrant Beef Tacos** £8.00  
Slow Cooked Aromatic Beef, Crisp Floured Tortillas, Pickled Red Cabbage, Avocado Puree

**Guinea Fowl Terrine** £9.00  
Pickled Red Cabbage, Orange, Chicory and Walnuts

**Butternut Squash and Ricotta Ravioli** £7.00  
Tomato Sauce, Rocket and Pecorino (v)

**Scallops with Celeriac Puree** £9.50  
Apple, Sea Purslane and Hazelnut Butter (£3 supplement)

**Beetroot Cured Salmon** £7.50  
Potato Rosti and Horseradish Cream

### Mains

**Traditional Fish & Chips** £14.50  
Beer Battered Catch of the day, Homemade Mushy Peas, Tartar Sauce, Hand-cut Chips

**Lamb Rump with Caramelized Onion** £22.00  
Burnt Leeks, Creamed Potatoes and a Tomato and Tarragon Jus

**Goan Prawn Curry** £18.00  
Saffron Potatoes and Toasted Flat bread

**Pork Cheeks with a Crispy Ham Hock Bon Bon** £17.00  
Crushed Swede, Mustard and Apple Compote, Cider Jus and Crackling

**Roasted Sweet Potato, Onion and Goats Cheese Tart** £15.00  
Creamed Polenta and Sautéed Tenderstem Broccoli

**Confit Duck Leg** £18.00  
Hasselback Potato, Pancetta Crisp, Orange Glazed Chicory and a Red Wine Jus

**Pan Roasted Fillet of Beef** £30.00  
Sautéed Spinach, Jerusalem Artichoke Gratin and a Rosemary Jus

**Oven Baked Hake Fillet** £17.50  
Pancetta Crust, Vegetable Puy Lentils, Chorizo Aioli and Crusty Sour Dough Bread

**Lightly Spiced Couscous & Fetta Fritters** £16.50  
Moroccan Carrot Puree, Spiced Pickled Lemon and Sauce Vierge (v)

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## Desserts

<b>Espresso Coffee Crème Brûlée</b> served with Candied Walnuts and All Butter Shortbread	£7.50
<b>Blackberry Parfait</b> served with Honeycomb and Apple Sponge	£7.00
<b>Baked Alaska with Passionfruit</b>	£8.00
<b>Orange Glazed Plum Tart</b> with Homemade Vanilla Ice cream	£8.00
<b>Chocolate Fondant</b> with Homemade Rum and Raisin Ice cream	£8.00
<b>Cobnut Apple Crumble</b> with Elderberry Sorbet and Blackberrys	£7.00
<b>Ice Cream Selection</b> Please ask for our current flavours...	£6.00

## Dessert Cocktails

<b>Scroppino Dessert Cocktail</b> Lemon Sorbetto   Vodka   Cream	£6.00
<b>Grasshopper</b> Crème de Menthe   Crème de Cacao   Cream   Nutmeg	£7.00
<b>Brandy Alexander</b> Brandy   Crème de Cacao   Cream   Nutmeg	£7.00
<b>Affogato</b> A scoop of Vanilla Ice Cream   A shot of hot Espresso   Amaretto	£7.00

## Cheese Board £9.00

Our Cheeseboard will vary from week to week because we like to buy from Artisan Cheesemakers which sometimes means that availability is variable. However, there will always be an Aged Cheddar, a Blue Cheese, a Goats Cheese and a Soft Cheese and they will always be British. Ask your waiter for today's Cheese Selection.

Served with

Peters Yard Sourdough Crackers | Grapes | Walnut Halves | Tomato & Chilli Jam

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Selection of Teas, Coffees and Liqueur Coffees

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## Dessert Wines

Moscato d'Asti 'Nivole', Piedmont 2015	£17.00
Castelnau de Suduiraut, Sauternes 2008	£25.00
Elysium Black Muscat, California 2015	£21.00