



For Sharing (minimum 2 people)

The Ploughman's Platter £13.95

Homemade Pork Pie | Vintage Godminster Cheddar
Honey Glazed Ham | House Pickled Onions | Sweet Piccalilli | Sliced Apple | Toasted Sourdough Bread

Baked Garlic & Rosemary Studded Sussex Camembert (v) £10.95

Plum Tomato and Chilli Jam | Crusty Farmhouse Bread

Trio of Spiced Grilled Skewers £18.95

Grilled Tiger Prawns | Korean Beef Skewers | Mediterranean Vegetables and Halloumi
served with Toasted Flatbreads | Chimichurri Salsa and Cool Ranch Dip

Basket of Crusty Bread (v) £3.50

served with Modena Balsamic Dip

Add a Bowl of Spanish Olives, Sundried Tomatoes & Peppers £2.00

Open Flame Grill

10oz Prime British Rib Eye Steak £27.00

7oz Seared Atlantic Swordfish Steak £20.00

6oz Marinated Halloumi (v) £17.00

all served with Slow Roasted Thyme & Balsamic Plum Tomatoes
Garlic Butter Roasted Portobello Mushroom | Crispy Shoestring
Onions 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 | Gherkin | Baby Gem Lettuce | Oglesfield Cheese Melt
served with Homemade Relish and a Choice of Hand-cut Chips
or Skinny Fries



Surf & Turf Sharer £55

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)

Confit Pink Fur Potatoes

Seasonal Greens

Mixed Baby Leaf Salad

Sides £4.50

Asparagus with Béarnaise Sauce (v)

Pecorino & Truffled

Hand-cut Chips (v)

Garage Salad £9.00

Mixed Baby Leaf | Cherry Tomatoes

Pomegranate | Watermelon | Beansprouts

Cucumber | Spring Onion | Almonds

served with Buttermilk, Honey & Grain Mustard Vinaigrette (v)

Add to your Salad

Grilled Tiger Prawns £7.00

Pan Fried Salmon Supreme £7.00

Char Grilled Korean Beef Skewers £8.50

Mediterranean Vegetables and Halloumi Skewers (v) £6.50

Grilled Chicken Fillet £7.00

(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) Crusty Breads and Butter	£5.50
Spiced Devon Crab Fritters Lightly spiced white Crab Meat Fritters Micro Leaf Salad Chilli Aioli	£7.50
Bang Bang Chicken Salad Black Sesame Crisp Chicken Strips Baby Gem Cups Oriental Salad Satay Sauce	£6.50
Potted Confit Pork Rillettes Baby Brioche Loaf Charred Baby Leeks and Homemade Piccalilli	£6.00
Char Grilled Korean Beef Steak Skewers Buttermilk, Kohlrabi & Radish Slaw Baby Coriander Cress	£8.50
White Wine and Asparagus Risotto (v) Jerusalem Artichoke Purée buttered Asparagus Spears Micro Cress	£7.00
Pan Fried Squab Pigeon Breast with Parma Ham Crisps Frisée Endive Brioche Croutons soft Quail Eggs Walnut Jus Vinaigrette	£8.50
Fresh Smoked Trout with a Lime Zest Baby New Potatoes Horseradish Cream Pickled Radishes Pea Shoots	£8.50

Mains

Traditional Fish & Chips Beer Battered Catch of the day Buttered Petit Pois Grilled Lemon Tartar Sauce Hand-cut Chunky Chips	£14.50
Wild Garlic Pappardelle (v) Freshly made Pasta Wild Garlic Pesto Toasted Pine Kernels Ricotta Cheese Courgette	£14.00
Roasted stuffed Ballotine of Chicken Chive and Truffle Stuffing Crisp Pancetta Confit Pink Fur Potatoes Garden Peas Asparagus Samphire Grain Mustard Dressing.	£16.50
Pan Roasted Salmon Supreme Baby Gem Lettuce New Season Baby Potatoes Pea and Broad Bean Salad Citrus Salsa Verde	£16.00
New Season Lamb with a Garlic & Rosemary Herb crust Red Pepper Purée Parmentier Potatoes Seasonal Vegetables Red Wine Jus	£20.00
Aromatic Red Thai Tiger Prawn Curry Fragrant Basmati Rice Lotus Root Crisps Light Oriental Salad	£18.00
Confit Crispy Pork Belly Black Pudding Bon Bon Pink Lady Apple and Hispy Cabbage Cider Jus	£16.50
Roasted Vegetable Gratin (v) Cauliflower Rosti Grilled Mediterranean Vegetables Romero Pepper Cherry Tomato Compote Oglesfield Cheese Marinated Baby Bocconcini Mozzarella Balls Courgette Flower Tempura	£16.00



Desserts

Dark Chocolate Fondant with a Salted Caramel Centre served with Madagascan Vanilla Bean Ice-cream	£7.00
Classic glazed Tarte au Citron served with Lime Crème Fraiche and Freeze dried Raspberry Pieces	£6.50
White Chocolate, Raspberry and Champagne Posset served with Baked Shortbread Biscuits	£6.25
Classic Cambridge Burnt Cream served with a Dark Chocolate and Orange Cantuccini Biscuits	£6.50
Apple Charlotte served with a Sweet Apple Tuille and Elderflower Chantilly Cream	£6.25
Ice Cream Selection A choice of Vanilla Strawberry Salted Caramel Chocolate	£6.00

Dessert Cocktails

Scroppino Dessert Cocktail Lemon Sorbetto Vodka & Prosecco Chocolate Twist	£6.00
Grasshopper Crème de Menthe Crème de Cacao Cream Nutmeg	£7.00
Brandy Alexander Brandy Crème de Cacao Cream Nutmeg	£7.00

Cheese Board £8.50

Vintage Godminster Cheddar; an aged Cheddar with a smooth and creamy texture
Cambridge Blue; a mellow and creamy Blue Cheese
Alex James N°5 Goddess; made from Guernsey Cows Milk and washed in Cider Brandy
Cerney Ash; a hand-coated Goats Cheese with a subtle flavour and a lemony tang

Served with

Peters Yard Sourdough Crackers | Green 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