



### For Sharing (minimum 2 people)

#### Greek Meze Selection (v) £13.50

Romero Pepper Houmous | Baba Ganoush | Rosemary infused Feta Cheese  
Greek Salad | Marinated Olives | Flatbread Crisps

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

Plum Tomato and Chilli Jam | Crusty Farmhouse Bread

#### Charcuterie Platter £18.50

Green Pepper & Venison Salami | Blackie Ham | Bresaola | West Country Smoked Mutton  
Grilled Artichokes | Cornichons | Rocket | Balsamic Vinegar

#### 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 £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)

Buttered Jersey Royals (v)

Garlic & Chilli Courgette Ribbons (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 £6.50

Pan Fried Salmon Supreme £7.00

Ham Hock £6.00

Rosemary Marinated Feta (v) £5.50

Pan Seared Mackerel Fillet £6.00

(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

<b>Chef's Seasonal Soup</b> (v) Crusty Breads and Butter	£6.00
<b>Caesar Salad with Panko crumbed Chicken Thigh Croquettes</b> Chicken Croquettes   dressed Romaine Lettuce   Anchovy Fillets   Pecorino Shavings	£7.25
<b>Ham Hock Terrine</b> Pea crusted Pressed Ham Hock   Garden Pea & Mint Puree   soft Quail Egg   Croutes	£7.00
<b>British Heritage Tomato Salad</b> Dressed Heritage Tomatoes   Tomato Essence jelly   Baby Mozzarella Arancini	£6.75
<b>Seared Cornish Mackerel Fillet</b> Beetroot salad   Horseradish dressing   Micro Watercress   Frisse Endive Lettuce   Chive Oil	£7.00
<b>Devonshire Crab Ravioli</b> Hand-made White Crab meat Ravioli   Lobster Bisque   Sea Vegetables	£8.50
<b>Fragrant Beef Tacos</b> Slow Cooked Aromatic Beef   Crisp Floured Tortillas   Pickled Red Cabbage   Avocado Puree	£8.00
<b>Pea and Mint Risotto</b> Garden Pea and Mint risotto   Peas in a pod   Tendril Peashoots	£6.50

## Mains

<b>Traditional Fish &amp; Chips</b> Beer Battered Catch of the day   Homemade Mushy Peas   Tartar Sauce   Hand-cut Chips	£14.50
<b>Spiced Beetroot &amp; Feta Tart</b> (v) Roasted Carrot   Pomegranate   Tomato   Quinoa Salad   Tahini Dressing	£14.00
<b>Pan Roasted Chicken Supreme</b> Sautéed Gnocchi   Chilli & Garlic Courgette Ribbons   Plum Tomato & Olive Sauce	£16.50
<b>Pan Roasted Salmon Supreme</b> Baby Gem Lettuce   Jersey Royals   Pea & Broad Bean Salad   Citrus Salsa Verde	£16.00
<b>Moroccan Marinated Lamb Rump</b> Chipotle & Tomato Chickpeas   Baba Ganoush   Merguez Sausage   Harissa Dressing	£20.00
<b>Spicy Portuguese Seafood Cataplana</b> Monkfish   Tiger Prawns   Mussels   Potatoes   Chorizo   Tomato, Herbs and Peri-Peri	£22.00
<b>Confit Crispy Pork Belly</b> Purple Sprouting Broccoli   Apple Puree   Cider Jus	£15.50
<b>Honey Glazed Duck Breast</b> Fondant Potato   Baby Vegetables   Cherry & Vanilla Jus   Griottine Cherries	£19.00
<b>Spiced Spinach &amp; Mushroom Koftas</b> (v) Tempura Vegetables   Bombay Potatoes   Aromatic Curry Dressing	£16.00



## Desserts

<b>Custard Tart</b> served with Gooseberry & Ginger Beer Sorbet	£6.50
<b>Honey Brulee</b> served with Shortbread Biscuit, Honeycomb, Caramel Popcorn, Lemon Macaroon	£7.00
<b>Chocolate Parfait</b> served with Chocolate soil crumb, Cherry and Vanilla compote, Yoghurt Sorbet	£6.50
<b>Passion Fruit Panna Cotta</b> served with a Pistachio Tuille Biscuit and Passion Fruit Jelly	£6.00
<b>Strawberry Mille-feuille</b> Crisp Pastry Slices, Vanilla Crème Patisserie, Compressed Strawberry, Elderflower Chantilly, Strawberry Ice Cream	£7.00
<b>Mini Pavlova</b> Strawberry Meringue, Lemon Sorbet, Strawberries and Almond Praline	£6.00
<b>Ice Cream Selection</b> Please ask for our current flavours...	£6.00

## Dessert Cocktails

<b>Scroppino Dessert Cocktail</b> Lemon Sorbetto   Vodka & Prosecco	£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

## Cheese Board £9.00

- Quickie's Vintage Cheddar;** 24 month aged Cheddar. Rich, creamy with a mellow Caramel note.
- Barkam Blue;** Multi-award winning, buttery, melt in the mouth Blue Cheese.
- Fleur de Maquis;** Soft sheep's cheese encrusted with Rosemary, Fennel Seeds and Juniper Berries.
- Brillat-Savarin with Truffles;** Triple cream cheese with a layer of truffles. A very decadent cheese.

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