



**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

**Moules & Frites** (v) £18.50

a large Copper Pan of Moules Mariniere served with crusty bread and skinny fries

**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

Pan Seared Mackerel Fillet £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

<b>Chef's Seasonal Soup</b> (v) Crusty Breads and Butter	£6.00
<b>The 'Posh Kebab'</b> Lamb Shish Kebab with Guindilla Chillies and Raita on a Homemade Grilled Flatbread	£8.50
<b>Line Caught Mackerel</b> Pickled Vegetables and Lemon Crème Fraiche	£7.00
<b>Chicken &amp; Ham Terrine with Soused Girolles</b> Tarragon Mayonnaise and Honey Mustard Dressing served with Toasted Sourdough	£7.50
<b>Roasted Chicory with Walnuts</b> Pear and Escarole Salad with Blue Cheese Dressing	£6.75
<b>Chestnut, Portabello &amp; Girolle Mushrooms</b> on Toasted Caramelised Onion Bread with Truffle Butter	£8.00
<b>Fragrant Beef Tacos</b> Slow Cooked Aromatic Beef, Crisp Floured Tortillas, Pickled Red Cabbage, Avocado Puree	£8.00
<b>Moules Mariniere</b> served with French Bread	£8.00

## Mains

<b>Traditional Fish &amp; Chips</b> Beer Battered Catch of the day, Homemade Mushy Peas, Tartar Sauce, Hand-cut Chips	£14.50
<b>Lamb Rump with Caramelized Onion</b> Burnt Leeks, Creamed Potatoes and a Tomato and Tarragon Jus	£22.00
<b>Slow Braised Jacobs Ladder</b> Baby Carrots, Horseradish & Spring Onion Mash and Zingy Gremolata	£20.00
<b>Chicken &amp; Prawn Laksa</b> Aromatic Malay Curry with Noodles, Coriander, Beansprouts, Chillies and a Soft Boiled Egg	£18.00
<b>Monkfish with a Picante Chorizo Crust</b> served with a Spiced Haricot Bean Cassoulet	£18.50
<b>Pork Cheeks with a Crispy Ham Hock Bon Bon</b> Crushed Swede, Mustard and Apple Compote, Cider Jus and Crackling	£17.00
<b>Shitake Mushroom and Halloumi Fritters</b> served with a Charred Vegetable Escalivada	£16.00
<b>Pie of the Day</b> (Please ask for today's choice) served with Creamy Mash and Seasonal Greens	£16.50
<b>Roasted Sweet Potato, Onion and Goats Cheese Tart</b> Creamed Polenta and Sautéed Tenderstem Broccoli	£15.00



## Desserts

<b>Espresso Coffee Crème Brûlée</b> served with Candied Walnuts and All Butter Shortbread	£7.50
<b>Sticky Toffee Pudding with Butterscotch Sauce</b> served with Vanilla Ice Cream	£6.50
<b>Blackberry Parfait</b> served with Honeycomb and Apple Sponge	£7.00
<b>Bitter Chocolate Malt Tart</b> served with Gingerbread Ice-cream	£7.00
<b>Baked Alaska with Passionfruit</b>	£8.00
<b>Apple Tart Tatin</b> served with Vanilla Mascarpone	£7.50
<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

∞

Selection of Teas, Coffees and Liqueur Coffees

∞

## Dessert Wines

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