

STARTERS

SOUP (Ve)

White onion, potato, garlic
and truffle soup

10 200kcal

CONFIT CHICKEN AND
TARRAGON TERRINE

Carrot and apricot chutney
with toasted brioche

14 310kcal

HAM HOUGH AND CAPER
CROQUETTE

Celeriac and apple remoulade,
dill and parsley puree

14 388kcal

SAMBAL KING PRAWNS

Chilli, tamarind, lemon grass
and kaffir lime, rice noodle
crisps

17 378kcal

RISOTTO (Ve)

Carnaroli risotto, butternut,
sage, caramelised shallot and
nutritional yeast flakes

13 292kcal

MAINS

Thatcham Butchers

We are proud to source our products from
Thatcham butchers, Based in Nevvbury, in the
Royal County of Berkshire, Thatcham Butchers has
been supplying discerning customers since 1985,
they remain a family-run business built on quality,
consistency, and exceptional service.

Flat Iron Steak **226g** **48** 307kcal

Served with **grilled vine tomatoes** 27kcal, **portobello
mushroom** 35kcal and **triple cooked chips** 278kcal, with a
choice of peppercorn 78kcal, **mushroom** 112kcal or
Béarnaise sauce 358kcal

PAN-FRIED SEABREAM

San Marzano tomato sauce, sauté potatoes,
chorizo, samphire and gremolata

29 422kcal

CORNFED CHICKEN

Creamed Savoy cabbage, smoked bacon,
confit carrot, parmentier potatoes, truffle
and chive jus

28 616kcal

BRIGHTSMITH SMASHED WAGYU BEEF BURGER

Two 80g smahed Wagyu burger patties, toasted
sourdough bun, lettuce, tomato, pickles and
chipotle BBQ burger mayo, topped with choice of
cheese. Served with sweet potato fries or triple
cooked chips

Choice of Cheese:

Stilton Cheese 164kcal

Mature Cheddar 166kcal

Applewood Smoked Cheese 164kcal

24 513kcal

CAULIFLOWER STEAK (Ve)

Indian spiced cauliflower steak, Bombay
potatoes, korma sauce, Kachumber salad

20 557kcal

ZERO WASTE FILLET OF HAKE

Light curry velouté with mussels, sweet
potato fondant and baby spinach

30 527kcal

SIDES

TRIPLE COOKED CHIPS
(V)

With truffle and parmesan
cheese

6 278kcal

DUCK FAT BABY
POTATOES

With chive sour cream and
crispy onions

6 281kcal

ROCKET SALAD (Ve)

With sun blushed tomato,
parmesan and aged balsamic

6 430kcal

SEASONAL MIXED
VEGETABLES (Ve)

With lemon and herb oil

6 84kcal

MAC & CHEESE

6 586kcal

DESSERTS

CHEESE BOARD I **14**

-A selection of locally-
produced cheeses

Warickshire truckle

Worcester blue

King stone dairy
Rollright Soft

Herefordshire Finn

Goats cheese ash

Served with chutney,
celery, grapes, balsamic
onions and crackers
721kcal

CARROT CAKE

Moist carrot cake with cream cheese frosting, chocoalte soiland purple
sorbet, finished with carrot cake crumb

10 513kcal

OREO & CREAM TORTE

Layers of Oreo and creme torte, finished with chocolate sauce and
accompanied by raspberry compote

10 1048kcal

WARM PEAR & FIG TART

A baked pear and fig tart served with cinnamon ice cream and rich
dulce de leche sauce

10 670kcal

COCONUT & PLUM CAKE (Ve)

A moist coconut and plum cake, served with vanilla ice cream and tangy
lemon curd

10 658kcal