

STARTERS

RISOTTO (VG)

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

13 292kcal

HAM HOUGH AND CAPER CROQUETTE

Celeriac and apple
remoulade, dill and
parsley puree

14 388kcal

SOUP (VG)

White onion, potato,
garlic and truffle soup

10 200kcal

SAMBAL KING PRAWNS

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

17 378kcal

CONFIT CHICKEN AND TARRAGON TERRINE

Carrot and apricot
chutney with toasted
brioche

14 310kcal

SEARED SCALLOPS

Carrot and miso puree, sauté
apple, candied bacon,
bitter leaves

19 392kcal

BAKED CAMEMBERT

With maple syrup, spiced
pear chutney, toasted
buckwheat sourdough

14 796kcal

TOASTED BUCKWHEAT SOURDOUGH

With assorted butters,
harissa and sun blushed
tomato, Confit garlic and
truffle, Beef dripping and
black pepper

8 1095kcal

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team. Adults need around 2,000 Kcal per day. All prices include VAT. A 12.5% discretionary service charge will be added to your bill.

MAINS

THAI GREEN CHICKEN CURRY

Eggplant, bamboo shoots, jasmine rice, pineapple and toasted coconut sambal

24 628kcal

CORNFED CHICKEN

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

28 616kcal

ZERO WASTE FILLET OF HAKE

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

30 527kcal

BRIGHTSMITH BUDDHA BOWL (VG)

Silken tofu, jasmine rice, grilled aubergine, sauté broccoli, spinach and mushroom, sweet potato crisps with sesame and miso sauce

20 508kcal

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

PAN-FRIED SEABREAM

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

29 422kcal

PORK BELLY

Harissa, honey and garlic, saffron risotto, guindillas, pink onions and pomegranate

28 875kcal

CAULIFLOWER STEAK (VG)

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

20 557kcal

REDEFINE NO MEAT BURGER (VG)

Portobello mushroom, red onion chutney, vegan Cheddar, sourdough bun, tomato, lettuce, pickle, sweet potato fries, slaw

20 636kcal

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.

Rib Eye 283g **42** 847kcal

Fillet 198g **44** 316kcal

T-bone 450g **48** 1100kcal

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

Torre Meadow Beef

Torre Meadow Beef is Thatcham Butchers Own branded dry-aged beef, sourced from carefully selected British heritage breeds, such as Aberdeen Angus, Hereford and Longhorn, matured on the bone in their purpose-built dry-air ageing Himalayan salt chamber, their minimum 28-day ageing process delivers steaks with exceptional flavour, tenderness and character

All steaks 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

SIDES

TRIPLE COOKED CHIPS

With truffle and parmesan cheese

6 278kcal

SEASONAL MIXED VEGETABLES (VG)

With lemon and herb oil

6 84kcal

DUCK FAT BABY POTATOES

With chives, sour cream and crispy onions

6 281kcal

ROCKET SALAD (VG)

With sun-blushed tomato, parmesan and aged balsamic

6 430kcal

MAC & CHEESE

6 586kcal

DESSERTS 110

RAISIN & ORANGE BRIOCHE BREAD AND BUTTER PUDDING

With apple and blackberry
compote, served with warm
vanilla custard
1033kcal

OREO & CREAM TORTE

Layers of Oreo and creme
torte, finished with chocolate
sauce and accompanied by
raspberry compote
1048kcal

COCONUT & PLUM CAKE (Ve&GF)

A moist coconut and plum
cake, served with vanilla ice
cream and tangy lemon curd
658kcal

WARM PEAR & FIG TART

A baked pear and fig tart
served with cinnamon ice
cream and rich dulce de leche
sauce
670kcal

CARROT CAKE

Moist carrot cake with cream
cheese frosting, chocolate
sauce and purple sorbet, finished
with carrot cake crumb
513kcal

CHEESE BOARD 14

-A selection of locally produced-
cheeses

Warwickshire truckle

Worcester blue

King stone dairy Rollright Soft

Herefordshire Finn

Goats cheese ash

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

721kcal

TEAS AND COFFEE

ESPRESSO 4

DOUBLE ESPRESSO 4.3

AMERICANO 4.8

LATTE 5.5

CAPPUCCINO 5.5

A SELECTION OF
YORKSHIRE TEAS 4

FLAT WHITE 4.3

MOCHA 5.5

HOT CHOCOLATE 5.5

IRISH COFFEE 10

BAILEYS COFFEE 10

AMARILLO COFFEE 10