

## SOUP

- French onion, Gruyère croute 6  
Pistou, chunky vegetable & bean 6.5  
Soupe du jour 5

## STARTERS

- House cured salmon, fennel sorbet 9  
Endive & baby leaf salad, smoked ham chiffonade,  
shallot dressing, poached Legbar egg 6.5  
Whipped goat's cheese mille feuille, red wine braised  
beetroot, caramelised walnuts 7.5  
Terrine of local game, quince & apple chutney 8  
Quinoa crusted crab bon bon, bouillabaisse sauce 9  
Garlic buttered field & wild mushrooms, griddled sour  
dough, rocket pesto 6.5

## PLAT RAPIDE

- Petite Camembert  
*baked in white wine & garlic, crusty bread* 7.5  
Three egg omelette  
*wild mushroom, salad & fries* 9.5  
Croque Monsieur  
*baked ham & Gruyère sandwich topped with creamy  
béchamel sauce* 7.5  
Three cheese quiche  
*little potatoes, garden leaf salad* 7.5

## SALADS

- Classic Caesar 8.5  
Add chicken 2.5  
Lentil, chicory & mixed grains  
*cucumber, pomegranate & griddled Halloumi* 9  
Baby corn  
*Edamame, black bean, roast pepper & tomato salsa* 7.5  
Heritage tomato  
*fine beans, olive, goat's cheese & red onion* 8.50

## PLAT DU JOUR

*Every morning we speak to our Head Chef, Simon Morris about today's special. We only make a few portions, work our magic and when it's gone...it's gone. Ask your server for today's selection.*

## BURGERS 13.5

All of our burgers are freshly prepared in house and are served in a brioche bun with coleslaw, fries and salad garnish

### BUTCHER

House steak burger, tomato relish

### GAMEKEEPER

Venison, red berry relish

### GARDENER

Roast beetroot & sweet potato, black bean, guacamole

### TRAWLER MAN

Seafood, tartare relish

### ROOSTER

Cajun chicken, corn relish

## MAINS

- Honey duck confit  
*Camargue rice & butternut risotto, Bordeaux wine & tarragon sauce* 17.5  
Dingley Dell pork rib eye  
*Alsace cabbage, Pommery mustard mash, cider jus* 14  
Roast rump and faggot of English lamb  
*celeriac dauphinoise, wilted seasonal greens* 17.5  
Breast of corn fed chicken  
*truffled boudin blanc, butter braised potato, Café de Paris sauce* 14.5  
Char grilled sirloin steak  
*slow roast tomato, grilled field mushroom, fries* 23.5  
Gluten free battered haddock fillet  
*hand cut chips, crushed marrowfat peas, tartare sauce* 14.5  
Pan roast supreme of chalk stream trout  
*herb gnocchi, Provençal mussel sauce* 15.5  
Seared fillet of sea bass  
*baby ratatouille, tomato fondue, basil oil* 16.5  
Artichoke & Puy lentil stew  
*sweet potato fondant, glazed salsify* 13.5  
Cauliflower & butterbean crumble  
*baby onion tatin, Roquefort cream* 12

## SIDES 3.5

- Parsley buttered new potatoes  
Hand cut chips or fries  
Alsace cabbage  
Green beans  
Chantenay carrots

Please let your server know of any allergies that you may have. An allergen menu is available