

To begin

Artisan bread, French butter, oil and balsamic **£3.50**

Soup of the day **£6.00**

Ham hock fritter, house piccalilli **£8.00**

Heritage tomatoes, whipped feta, basil syrup **£7.80**

Chicken liver parfait, fruit chutney, toasted brioche and truffle butter **£8.00**

Crab and mussel tagliatelle, capers crunchy parmesan gratin **£8.50**

Home cured beetroot Gravadlax Fennel and Celeriac salad **£8.50**

To follow

Spiced Sweet potato chestnut and savoy cabbage pithivier buttered greens and tomato **£14.50**

Thyme & garlic roasted chicken & crispy thigh, olive oil mash, spinach, tomato fondue **£17.50**

Pan crisp Sea bass, vegetable fricassee and new potatoes **£19.50**

Roasted Gressingham duck, dauphinoise potato, carrot puree, wild mushrooms and a red wine sauce **£21.50**

Goats cheese and tomato torteloni, leek cream, toasted herb crumb **£14.50**

8-hour cooked Ox cheek & medallion of rump. horseradish mash and sticky red cabbage, rich beef jus **£22.00**

Grills

Rib eye 8oz **£24.50** | Sirloin 8 oz **£22.50**

Fillet 6 oz **£27.50** | Spiced rump of lamb **£21.50**

Served with your choice of fries or hand cut chips and a classic grill garnish and your choice of Pepper sauce red wine sauce or Bearnaise

Salmon fillet with herb and lemon butter, new potatoes and house salad **£19.50**

All sides £3.75

Fat chips	Fries	Mash	Dauphinoise potato
Red cabbage	Buttered greens	Mixed salad	

To finish

Apple and blackberry crumble, vanilla custard. **£7.00**

Dark chocolate and orange torte. Orange gel **£7.00**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£7.00**

A selection of British cheese fruit chutney & biscuits **£8.00**

White chocolate panna cotta, warm cherry compote, spice biscuits **£7.00**

WHITE WINES

	125ml	175ml	Bottle
CORTE MASERA BIANCO DI SICILIA	£3.95	£5.45	£19.95

A blend of Cataratto, Chardonnay and Grillo from sun-kissed Sicily. It has fine fruit and floral aromas, a fresh and fruity palate with good balancing acidity and a fine finish. Good with many foods but especially shellfish and seafood.

CHARDONNAY, CANTATA DELLA VITA	£4.25	£5.85	£21.00
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A blend of Chardonnay from various areas of northern and central Italy giving plenty of ripe peach fruit flavours together with some tropical notes too. Ideal as an aperitif but also with white meats and fish dishes.

PINOT GRIGIO DOC - ARIETTA	£4.50	£5.95	£23.00
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This high quality Pinot Grigio has delightful aromas and flavours of ripe pears and apples that make it a wine to just sit and drink but it will also partner well with poultry, white meats, fish and seafood. Pinot Grigio as it should be.

SAUVIGNON BLANC, SOL DE ANDES	£4.75	£6.25	£25.00
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Sauvignon Blanc grown in Chile's heartland. Fresh, lively and very fruity with aromas and flavours of gooseberry and newly mown grass. The acidity really brings the palate to life. Try it with asparagus dishes or goat's cheese.

ALBARINO, TERRA DE ASOREI			£35.00
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Terra De Asorei Albarino boasts citrus notes of lemon and grapefruit, plus a peachy, orchard character. It is fresh yet rich on the palate and the ripe fruit flavours on the palate reflect the nose and give a suggestion of sweetness before leading into a complex, silky finish.

PETIT CHABLIS, DOMAINE VRIGNAUD			£41.50
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The nose offers acacia-tinged, lively, citrus fruit and a light sea shore/iodine note that opens nicely. The palate is round, fruity and fresh with an upright, mineral and acid core balancing the citrus flavours.

SAUVIGNON BLANC, BASCAND WINERY, NEW ZEALAND			£31.50
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Bright and fresh with hints of tropical fruit, citrus and nettle. The palate is lively and crisp, with good depth and length on the finish.

CHARDONNAY, INDABA WINES, SOUTH AFRICA			£29.50
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Bright, tropical fruit aromas lead to a crisp, fresh palate with mouth-filling flavours of apple, pear, honey, and pineapple. A whisper of oak adds a creamy butterscotch nuance and wonderful depth.

RED WINES

	125ml	175ml	Bottle
CORTE MASERA ROSSO DI PUGLIA	£3.95	£5.45	£19.95

This blend of Negro Amaro and Sangiovese is surprising bold for its price. Well fruited, spicy and fresh, it makes the perfect accompaniment to red meats, poultry and even vegetable dishes.

MONTEPULCIANO D'ABRUZZO, ARIETTA	£4.50	£5.95	£22.00
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A most popular red from Italy's eastern coast. Medium bodied with good flavour and ripe but unobtrusive tannins. Ideal with roast or grilled meats.

MERLOT SOL DE ANDES, CHILE	£4.75	£6.25	£25.00
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Ripe plums and black fruit flavours mingle seamlessly with notes of dark chocolate and spice backed by soft ripe tannins.

MALBEC LA VIGNE, FRANCE	£4.95	£6.50	£26.00
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This dark and brooding Malbec may emanate from France but is more South American in style. Dark black fruits dominate with good structure to underpin and a full, ripe finish.

MINERVOIS ROUGE, CHATEAU CANET			£29.50
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Elegant blackberry, cherry and blackcurrant aromas with a floral, violet note and a savoury bacon fat element typical of Syrah. At first the sweet, dark, berry fruit dominates the palate, but spice flavours and ripe, velvety tannins step forward to add complex appeal.

RED WINES

		Bottle
FLEURIE, CLOS DE LA ROILETTE		£38.50

A restrained nose and palate of plums, mulberries and dark cherry fruit, with meaty elements, smoke, olives, pepper, liquorice and menthol in the mix. Cru Beaujolais as it should be.

MALBEC RESERVE, TONEL 46		£39.50
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A big wine of great refinement and culture. It starts with full-on aromas of black fruit, tinged with hints of vanilla. The palate is luscious and generously filled with rich blackcurrant notes. The finish is full yet soft.

SHIRAZ, MURPHYS		£27.50
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Packed with black fruit with blackcurrant dominating, it has spice notes too supported by a good structure with plenty of ripe, unobtrusive tannins.

ROSÉ WINES

	125ml	175ml	Bottle
VEGA BADENES SYRAH ROSÉ, SPAIN	£3.95	£5.45	£19.95

This stylish Spanish Rose from La Mancha is soft and fruity with plenty of Strawberry fruit flavours. It's ideal to sit and drink by itself especially on a hot and sunny day.

PINOT GRIGIO BLUSH LA DELIZIA, ITALY	£4.50	£5.95	£23.00
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This delicate Pinot Grigio rose has aromas of pears and strawberries that match perfectly on the palate where the wine has a delicate sweetness with just sufficient balancing acidity to make it very refreshing.

CHAMPAGNE AND PROSECCO

	125ml	Bottle
PROSECCO, FRIULVINI EXTRA DRY	£6.95	£33.00

A delicate scent of apples and peaches. In the mouth, it is fresh and fruity with a perfect level of acidity to refresh the palate without dominating it.

PROSECCO DI TREVISO, ASTORIA VINI EXTRA DRY	£7.95	£37.50
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Delightfully aromatic, with fine floral notes on the bouquet. The clean, crisp palate has just a faint hint of richness to help carry the refined fruit flavours and the delicious, mouth-watering finish.

CHAMPAGNE VEUVE DOUSSOT BRUT N/V	£9.95	£49.50
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Champagne Veuve Doussot Tradition Brut is a lively gold colour with an elegant, floral and citrus nose, a full-flavoured yet fresh and vibrant palate and a clean, crisp finish.

CHAMPAGNE MUMM CORDON ROUGE BRUT N/V		£55.00
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The nose has aromas of lemon and grapefruit, combined with the richness of firm, fleshy fruits such as white peaches, apricots and tart apples bringing freshness and liveliness to the wine.

HOT BEVERAGES

COFFEE

Cappucino £3.50 Latte £3.50
Americano £3.50 Espresso £3.00

TEA

Choice of loose leaf tea from the manor
£3.00