

Food Menu

We are a farming family with a passion for delicious seasonal and local produce. We offer our very own pork and pasture-fed beef and lamb.

Snacks

Fennel and chilli pork scratchings £4.00

Bread, olives, aged balsamic and olive oil £4.00

Spiced mushroom and coriander dip with toasted flat bread £4.00

Chorizo bonbons with chimichurri £4.00

Appetizers

Soup of the day served with sourdough £6.50

Scamorza and cherry tomato bake, aged balsamic and toasted sourdough £7.00

Breast of lamb, butternut squash and wild garlic pesto £7.50

Homemade bresaola, blue cheese, walnuts, lightly pickled peaches and truffle honey dressing £8.00

Spiced smoked salmon tartar, mango relish, chilli oil and grated coconut £8.50

Mains

Spiced cauliflower bhaji, curried lentils, spinach and crispy shallots £16.00

Tomato and basil pork noisettes, goats cheese gnocchi and broad beans £17.00

Chicken Spago, saffron and parmesan risotto and grilled asparagus £17.50

Duck confit, sweetcorn pancake, pickled red cabbage and a lime honey sauce £18.00

Pan fried mullet, aubergine caviar, new potatoes and sauce vierge £18.50

Sides

Grilled asparagus £4.00
Green beans £4.00
New potatoes £4.00
Mixed house salad £4.00
Fries £4.00



Desserts

Ice creams and sorbets £7.00

Cherry and chocolate pavlova with pistachio yogurt £8.00

Ginger crème caramel with poached rhubarb and black pepper popcorn £8.00

Roasted peach with lavender and honey served with almond biscotti £8.00

A selection of British cheese served with quince jam and crackers £8.50

Dessert Wine

Sauternes Dulong

By the glass £8.50

Bottle £20.00

Elysium Black Muscat

By the glass £8.50

Bottle £22.00

For the little ones

Homemade soup of the day with sourdough £6.50

Panko chicken wrap with vegetable salad and curry mayonnaise £7.00

Cumberland sausage chips and peas £7.00

Fried coley goujons with peas and new potatoes £7.00