

REFUEL a LA CARTE

Soup au pistou	6.50
Seared peppered yellow fin tuna, celeriac, shiso cress	9.50
Charcuterie plate, sweet chilli stuffed olives, toasted ciabatta	8.00
Red snapper sashimi, orange, soy and cardamom	8.50
Pan roasted foie gras, mountain lentils, parsley puree, ratte potato crisps	12.50
Home smoked salmon, blinis, black pepper and lemon	8.00
Crayfish 'cocktail' avocado and Melba toast	9.00
Grilled chorizo, marinated Jerusalem artichoke, herb and shallot salad	8.00
Spinach and feta pizza, crispy garlic	7.00
Breast of wild duck, morello cherry compote, grilled pear and red wine	8.50
Risotto Verde, pancetta, fresh black truffles	7.50/15.00
Lobster, tomato and tarragon tagliatelle, parmesan	9.50/19.00
Ravioli of goat's cheese, basil and sweet pepper sauce	7.50/15.00
Spanish tortilla, mache salad smoked paprika onion rings	7.00/14.00
Roast breast of pheasant, crushed celeriac, walnuts and tarragon	15.50
Fillet of wild sea bass fennel, sweet roast garlic, lemon and coriander dressing	22.50
Char grilled fillet steak, creamed leeks, chanterelles and truffled potatoes	24.50
Dorset Brill fillet, squash, Madeira button onions, caramelised Brussels sprouts	19.50
Smoked North Sea haddock, potato, artichoke and gruyere cheese gratin	15.50
Wild mushroom tartlet, poached hens egg, hollandaise	15.00
Braised shoulder of lamb, bubble and squeak, grain mustard	16.50
Poached Suffolk reared chicken, root vegetable casserole, truffle and dumplings	16.00
Chateaubriand, spinach, fondant potato, roasted cepes, red wine shallots (for 2)	60.00
Grilled Dover sole, lemon	28.50
Pan fried calves liver, swede, baby leeks, capers and mustard	17.50

Steamed green beans	3.50
Chips	3.50
Mashed red Desiree potato	3.50
Roasted Beetroot with horseradish	3.50
Baked field mushrooms, parsley crust	3.50
Watercress, oak leaf, and herb salad, cider vinaigrette	3.50
Baby spinach and red chard salad, soy sherry vinaigrette	3.50
Cinnamon pannacotta, black plums	6.50
Baked caramel cream, poached fruit, ginger syrup	6.50
Chilli and coriander poached pineapple, coconut ice-cream	6.50
Chocolate soufflé, hot chocolate sauce, banana ice-cream	6.50
Roasted pink champagne rhubarb, orange, gin sorbet	6.50
Apple and sultana crumble, English custard	6.00
Cheese slate, fig and almond roll, apple and honey	6.50