



Available for pre-booked parties of between 15 & 32 in our private dining room
Lunch reservations are accepted between 12 midday & 2.00pm
Dinner reservations are accepted from 6.00pm to 9.00pm

Starters

Chef's soup of the day (v)

Chef's bread

Maldon deep smoked salmon

crushed avocado, toasted rye bread, dill dressing

Warm pear & Stilton tart (v)

pickled walnut salad, red wine reduction

Shredded smoked ham hock ballotine

homemade piccalilli, toasted sour dough, mustard mayo

Tiger prawns wrapped in Parma ham & fresh sage

sage & onion potato rosti, sage & garlic cream

Main Courses

Stuffed field mushroom & melting halloumi cheese (v)

Parmentier chilli sweet potatoes, almond & chilli oil, tender stem broccoli, pomodorino sauce

Pan roasted breast of chicken

broad bean & saffron potato fricassee, pan jus

Herb crusted rump of lamb

Parmentier chilli sweet potatoes, almond & chilli oil, tender stem broccoli, pomodorino sauce

Oven baked fillet of cod

black pudding mash, buttered fine beans, shallot jus

8oz 28 day aged sirloin steak (medium only)

hand cut chips, field mushroom, roasted tomato, peppercorn sauce

Desserts

Steamed syrup pudding, vanilla bean custard

Warm triple chocolate brownie, locally produced vanilla ice cream, caramel sauce

Passion fruit & coconut opera, coconut tuille, mango coulis

Selection of locally produced ice creams or fruit sorbets, vanilla lemon, orange, strawberry
(3 scoops)

Platter of British cheeses, biscuits, homemade chutney, apple (supp £3.00)

Filter coffee or Tea available (£3.00 per person)

Monday to Saturday – lunch or dinner 3 Courses - £36.00

**A 10% discretionary Service Charge will be added to your total food & drinks bill;
(please ask if you would like to see our policy on how this is distributed)**

See Children's Private Dining menu for 10 years old & under

Before ordering, please speak to our staff if you or your guests have a food allergy or intolerance.

**Please submit your pre-order 10 days prior, along with place cards & table plan,
both indicating each guest's menu choices**



Available for pre-booked parties of between 15 & 32 in our private dining room
Lunch reservations are accepted between 12 midday & 4.00pm

Starters

Chef's soup of the day (v)

Chef's bread

Warm pear & Stilton tart (v)

pickled walnut salad, red wine reduction

Bartellas' prawn cocktail

Marie Rose dressing, granary bread

Shredded smoked ham hock ballotine

homemade piccalilli, toasted sour dough, mustard mayo

Maldon deep smoked salmon

crushed avocado, toasted rye bread, dill dressing

Main Courses

Traditional roast beef

Roast loin of pork with crisp crackling

Above main courses served with:

roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy

Pan roasted breast of chicken

broad bean & saffron fricasee, pan jus

Stuffed field mushroom & melting halloumi cheese (v)

Parmentier chilli sweet potatoes, almond & chilli oil, tender stem broccoli, pomodorino sauce

Roasted loin of cod

black pudding mash, buttered fine beans, shallot jus

Desserts

Steamed syrup pudding, vanilla bean custard

Warm triple chocolate brownie, locally produced vanilla ice cream, caramel sauce

Passion fruit & coconut opera, coconut tulle, mango coulis

Selection of locally produced ice creams, vanilla, strawberry, chocolate or caramel (3 scoops)

Selection of locally produced fruit sorbets, lemon, orange, raspberry (3 scoops)

Platter of British cheeses, biscuits, homemade chutney, apple (supp £3.00)

Filter coffee or Tea available (£3.00 per person)

Sunday Lunch - 3 Courses - £33.00

**A 10% discretionary Service Charge will be added to your total food & drinks bill;
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Children's Menu

Starters

Homemade rosemary & garlic focaccia (v)

Chef's seasonal soup, Chef's bread (v)

Mini prawn cocktail, Marie Rose sauce, white bread

Main Courses

Penne, tomato, cheese (v)

Chicken goujons, skinny fries, peas

Fish goujons, skinny fries, peas

Junior burger, toasted bun, skinny fries, peas

Grilled local sausages, creamed mash, peas, onion gravy

Traditional roast beef or roast chicken (available Sunday only)

Served with: roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

Desserts

Dark chocolate brownie, locally produced vanilla ice cream

Selection of locally produced ice creams or fruit sorbets

Vanilla, strawberry, chocolate, lemon or raspberry (2 scoops)

Children aged 10 years & under - 3 Courses - £16.50

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