

STARTERS

- MARINATED OLIVES, black, green and pimento, mixed with sweet peppers and roasted garlic (v) - 3.50
 RUSTIC BREAD BASKET, with dipping oil (v) - 3.00
 WHOLE BAKED CAMEMBERT, infused with garlic & rosemary, baked and served with a warm crusty baguette, olives and crudité (v) 10.50
 CHEF'S SOUP, warm crusty bread, salted butter (v) 5.00
 CRAYFISH & PRAWN SALAD, bisque dressing, parsley crème, cheese straw 7.00
 DUCK LIVER & PORT PARFAIT, onion marmalade, toast 6.00
 CRISPY WHITEBAIT, tartare sauce & lemon 5.50
 BOUGON GOATS' CHEESE & RED ONION TARTE TATIN (v) 6.50
 HAM HOCK & PEA TERRINE with pea shoots and red onion marmalade - 6.50

ROAST

- 28-DAY AGED BEEF, Yorkshire pudding, creamed horseradish 13.50
 ROASTED HERB COATED HALF CHICKEN, stuffing 13.50
 SLOW ROAST LOIN OF PORK, on the bone with apple sauce and crackling 13.50
 CHILDREN'S ROAST 7.00
- The above served with goose fat roasted potatoes, roasted parsnips, carrot and swede mash, greens & real gravy
 MUSHROOM & BRIE WELLINGTON on a bed of creamed leeks, with sautéed potatoes & carrots (v) 13.00
 SALMON TERIYAKI, roasted salmon fillet, julienne vegetables, stir-fried egg noodles and teriyaki sauce - 14.00
 VEGETABLE NUT ROAST, apricots, goats' cheese topping, tomato & onion sauce, hatch of green beans (v) 11.50
 FARMHOUSE PORK SAUSAGES, from award-winning butcher, Alan Plested, in Thame, creamy mash, rich sticky onion gravy - 11.00
 GUINNESS BRAISED SHIN OF BEEF PIE, the meat is braised low and slow before being wrapped into a full shortcrust pastry pie with mash, steamed vegetables and gravy - 11.00

CHILDREN'S MENU

- including a couple of scoops of ice cream for dessert!
 MINI ROAST 7.00
 PROPER CHICKEN GOUJONS & skinny chips 6.50
 HOME-MADE FISH FINGERS & skinny chips 6.50
 PENNE PASTA WITH TOMATO SAUCE topped with cheese 5.50
 FARMHOUSE SAUSAGES & mash with onion gravy 6.50

DESSERTS - 6.00 EA

- STICKY TOFFEE PUDDING, caramel sauce and vanilla pod ice cream
 WARM DOUBLE CHOCOLATE FUDGE CAKE with pouring cream
 CHEF'S CRÈME BRÛLÉE, home-made shortbread biscuit
 TARTE AU CITRON, with raspberry sorbet
 TIRAMISU
 TRIO OF ICE CREAMS AND SORBETS Beechdean Farmhouse Dairy Ice Cream - Vanilla pod, Double chocolate truffle, Strawberry & clotted cream, Salted caramel
 Sorbets - Mango & Passionfruit, Raspberry, Lemon, Apricot and Mango (Sorbets all GF)

ARTISAN BRITISH CHEESE PLATE - 7.50

- Taw Valley mature creamy Cheddar, Tuxford & Tebbutt Blue Stilton, Trevarran Cornish Brie served with biscuits, Bara Brith, grapes and celery

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients

For groups of 6 or more, a discretionary service charge of 10% is added