

GROUSE & ALE

STARTERS

BLACK, GREEN AND PIMENTO OLIVES v marinated with sweet peppers, roasted garlic and cornichons 3.50

TOASTED BREADS with beef dripping butter 3.50

WHOLE BAKED CAMEMBERT v infused with garlic & rosemary, baked and served with a warm crusty baguette, olives and crudité 11.50

CHEF'S SOUP v warm crusty bread, salted butter 5.00

CRAYFISH & PRAWN SALAD, bisque dressing, parsley crème, cheese straw 7.00

SMOKED MACKEREL & WHOLEGRAIN MUSTARD PARFAIT mustard cress, melba toast 6.00

CRISPY WHITEBAIT, tartare sauce & lemon 5.50

GAME, APRICOT & SMOKED BACON TERRINE (game changes with the season) apple pear & cinnamon chutney, rustic toast 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

Roasts served with goose fat roasted potatoes, roasted parsnips, carrot and swede mash, greens & real gravy

MUSHROOM & BRIE WELLINGTON v on a bed of creamed leeks, with sautéed potatoes & carrots 13.00

BLACKENED SALMON teriyaki glaze, egg noodles, stir-fried peppers and beans with sesame seeds 14.00

SPICED LENTIL & ROOT VEGETABLE HOTPOT v topped with sliced potatoes, seasonal greens 12.50

FARMHOUSE PORK SAUSAGES, from award-winning butcher, Alan Plested, in Thame, creamy mash, rich sticky onion gravy 12.00

GUINNESS BRAISED SHIN OF BEEF PIE, full shortcrust pastry pie with mash, steamed vegetables and gravy 11.50

CHILDREN'S MENU

Includes two 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 v 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

MIXED FRUIT CRUMBLE, pot of custard

TRIO OF ICE CREAMS AND SORBETS
Beechdean Farmhouse dairy ice cream - vanilla pod,
double chocolate truffle, strawberry & clotted cream,
salted caramel

Sorbets - raspberry, lemon, apricot & mango, passionfruit (gf)

ARTISAN BRITISH CHEESE PLATE 7.50

Taw Valley mature creamy Cheddar, Tuxford & Tebbutt Blue Stilton,
Trevarrian 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