

Starters

Carpaccio of tuna with vegetable noodles, ginger & sesame £11.50

Confit duck leg & chicken terrine with orange reduction £8.50

Scallop & chorizo bake £9.50

Goats cheese fondue with roasted pear (v) £8.00

Spinach, wild mushroom & cauliflower tart with whole grain mustard sauce (v) £7.50

Smoked halibut blini with celeriac remoulade & horseradish dressing £10.00

Pan seared foie gras en croute & wild mushroom cream £11.25

Soups

Spiced butternut squash & coconut soup with toasted coconut £7.00

Veloute of artichoke with sauté mushrooms £7.00

Soup du jour £6.50

Salads

Beetroot, goats cheese & watercress salad £6.50/£10.50

Forbury green salad £7.00/£11.00

Rocket, stilton & walnut salad £6.50/£10.50

Vegetarian

Tomato & mozzarella gnocchi with char grilled vegetables £14.50

Butternut squash, walnut & stilton straddle with pear puree £14.00

Fish

Roasted loin of monkfish with crab & spring onion cous cous, red wine sauce £22.50

Oven baked whole lemon sole with herb crust & butter sauce £21.00

Seared mackerel fillet with tomato & basil fondue £18.00

Braised fillet of brill with leek & crayfish £21.50

Meat

Slow roasted rose veal with caramelized shallots & madeira sauce £21.50

Char grilled fillet steak with pink pepper corn sauce £26.50

Home smoked saddle of venison, parsnip puree & venison sauce £22.50

Braised belly of pork with black pudding & apple gratin, cider reduction £19.00

Char grilled rib-eye steak with pink pepper corn sauce £ 20.00

Desserts

£8.50 each

Pomegranate & dark chocolate mousse, pomegranate molasses

Fine pear tart, star anise ice cream, orange & thyme reduction

Quince & pistachio crumble, cinnamon ice cream & quince custard

Honeycomb, kahlua & bitter chocolate ice cream sandwich

Blood orange salad, clementine jelly yoghurt foam & clementine sherbet

Cheese

£10.50 each

Sides

£3.50 each

Hand cut chips

Buttered new potatoes

Panache of vegetables

Tender stem broccoli with pancetta & almonds

Red onion, rocket & parmesan salad