



PRIVATE HIRE MENU ONE

2 Courses 39 | 3 Courses 45

STARTERS

Tomato and basil soup
toasted sourdough (vg)

Smoked mackerel pate
parsley and lemon butter

Beetroot and feta salad
rocket, orange dressing, pine nuts (vg)

Ham hock terrine
onion chutney, toasted sourdough

MAINS

Breaded chicken supreme
crushed potato, white wine sauce

Chalk stream trout
*Nicoise salad, Nutborne tomatoes, soft
boiled egg, olives*

Pea and broad bean risotto
thyme, pumpkin seeds (vg)

8oz bavette steak
chunky chips, grilled tomato, red wine jus

PUDDINGS

Apple and rhubarb crumble
vanilla custard (vg)

Vanilla cheesecake
lemon curd

Chocolate brownie
honeycomb, salted caramel ice cream

Selection of Jude's ice cream
vanilla and chocolate (vg)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan.

