



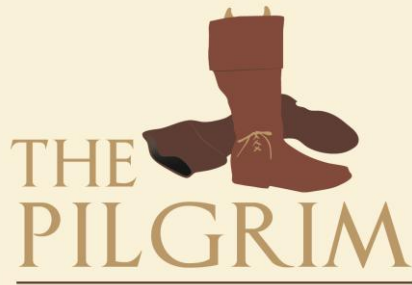
Starters

Winter Vegetable Broth with Pearl Barley and Sage, Freshly Baked Bread and Butter (v) Rioja Blanco 'Rivallana' Ondarre, Spain	5.50
Handmade Pheasant Tortellini with Seasonal Vegetables and Game Consommé Chateau Sapins Les Gaillou Bordeaux, France	6.50
Duck Confit and Foie Gras Terrine, Pear & Vodka Chutney, Shallot Puree and Herb Crostini Pinot Noir Sibaritas, Chile	6.00
'Textures' of Forest Mushrooms with Toasted Brioche and Roquette The White Viognier, Australia	6.50
Couquille Saint Jacques - Scallops, Chestnut Mushrooms, Herb breadcrumbs, Beurre Blanc AC Picpoul de Pinet L'Enfant Terrible', France	7.50
Pan-Fried Tiger Prawns, Shrimp Popcorn, Tomato & Cucumber Salsa with Marie Rose Sauce Unoaked Chardonnay Foundstone, Australia	7.50

Recommended Wines that will complement the dish

All our food is cooked fresh to order, please allow us time to give you good food.
We source as many local ingredients as possible and all our meat is free range or ethically reared.

(v) Suitable for Vegetarians - (g) Gluten Free, Gluten Free bread also available
10% Service Charge on tables of 8 or more



Mains

Roast Rump of Lamb, Grilled Polenta, Buttered Seasonal Vegetables, Salsa Verde and Jus Chianti Classico 'San Jacopo' DOCG, Italy	16.50
Roast Rib of Dry Aged Beef, Yorkshire Puddings, Roast Potatoes and Root Vegetables with Horseradish and Jus - For Two to Share Malbec Andeluna, Argentina	32.00
Devonshire Crab Thermidor, Hand Cut Triple Cooked Chips and Herb Salad AC Picpoul de Pinet L'Enfant Terrible', France	15.50
Turnip and Mushroom 'Ravioli', Hazelnut Dressing and Carrot Puree (v) (g) 'Lucarelli Old Vines Primitivo di Manduria DOC 'Pazzia', Italy	11.50
Grilled Red Mullet Fillets with an Olive and Herb Crust, Crushed New Potatoes with Semi Dry Tomato and Fennel Salad Sauvignon Blanc Saint Clair, New Zealand	14.50
Roast Butternut Squash & Almond Risotto, with Tarragon and Pumpkin Seeds (v) Garganega Chardonnay IGT Il Casone, Italy	11.50
Pan Fried Chicken Supreme, Mashed Potato and Buttered Spinach with Thyme and Marsala Sauce and Crispy Shallots Petit Chablis 'River Droite' Patrick Piuze, France	14.50

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On The Side

Hand Cut Triple Cooked Chips, Mashed Potato
Mixed Salad, Tomato and Onion Salad, Seasonal Vegetables 2.50

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Deserts

Vanilla Panna Cotta, Raspberry Coulis, Raspberry and Blackberry Pastilles	5.75
Bread and Butter Pudding with Crème Anglaise	5.75
Selection of High Wycombe Beechdean Ice Cream & Sorbet, 3 scoops (g)	4.50
Warm Apple Tarte Tatin and Cinnamon Ice Cream	5.75
‘Tiramisu’ Mascarpone Cream, Coffee, Amaretto and Sponge Biscuits	5.75
Dark Chocolate Mousse, Hazelnut Praline and White Chocolate Crisp	5.75

Desert Wines

2009 Berton Vineyards, Foundstone Raisined Semillion	<i>125ml Glass</i>	<i>Half Bottle</i>
Nivole Moscato d’Asti, Italy	4.50	12.00
		16.00

Tea and Coffee

English Tea	1.80
Espresso	1.80
Double Espresso	2.40
Americano	1.80
Cappuccino	2.40
Latte	2.40
Flat White	2.40

Liqueur Coffee

Irish (Irish Whiskey)	4.00
Parisienne (Brandy)	4.00
Calypso (Tia Maria)	4.00
Italian (Amaretto)	4.00
Baileys	4.00
Seville (Cointreau)	4.00
Russian (Vodka)	4.00

All Coffee’s available as Decaffeinated

	<i>ABV %</i>	<i>25ml</i>	<i>50ml</i>
Lemoncello Pellegrino	32.0		4.00
Grappa Finissima Bianco, Carpena Malvolti	38.0		4.00
Hennessy, Cognac VS	40.0	3.60	
Courvoisier, Cognac VS	40.0	3.20	
Somerset Cider Brandy, 5 Year Old	42.0	4.25	
Dalwhinnie, 15 years old	43.0	3.60	
Macallan, 10 years old	40.0	3.60	
Glenfiddich, 12 years old	40.0	2.65	

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Cheese

Choose the cheeseboard you would like,
All cheeseboards are served with chutney and a selection of biscuits:

3 Cheeses 6.50, 5 Cheeses 10.50 = additional cheese 2.20 per portion

Colston Basset Blue Stilton (v) - Handmade fine, natural rind and ample blue veining. World Cheese Awards 'Best Blue' 'Best Stilton' and 'Best English Cheese'. Put simply, the best Stilton in the World.

Cornish Blue (v) - Supreme Champion 2010 Cheese Awards, a firmer, cheddar type blue making it very unusual

St. Endellion Brie (v) - Luxury Cornish Brie hand-made using Cornish double cream to create a full bodied, rich and creamy soft cheese.

1833 Barbers Cheddar - Farm House Vintage Cheddar, Matured for Two Years with both savoury and naturally sweet notes.

Smoked Wensleydale by Hawes (v) - Oak smoked Real Yorkshire Wensleydale cheese smoked naturally using oak chips to produce a cheese with a subtle smoked flavour. The body of the cheese maintains the typical characteristics of Real Yorkshire Wensleydale, whilst the rind of the cheese adopts an attractive golden beech colour. Hawes Wensleydale are the only wensleydale cheeses still made in the Dale.

Woolsery Goat (v) - This cheese has won many awards including the coveted British Cheese Awards 'Cheese Lovers Trophy' Full fat hard goats' cheese with a smooth texture and rich full flavour.

<i>Ports</i>	<i>ABV %</i>	<i>50ml</i>	<i>Half Bottle</i>
Cockburns Fine Ruby Port	20.0	3.20	
Quady Winery, Starboard Batch 88	20.0	5.00	14.00
1996 Barros Port	20.0	8.00	45.00

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