

WINTER MENU

30, High St

OPT FOR ONE OF OUR
WINE PAIRINGS & RECEIVE
10% OFF YOUR BOTTLE!

STARTERS

FRENCH ONION SOUP (V) | £9.0

Served with grilled cheese toast
Gluten free bread available (gf)

CHORIZO & SAUSAGE BITES | £8.5

Pan-fried Spanish chorizo & Cumberland sausage,
honey mustard, bread

SPICY SQUID RINGS | £10.5

Breaded chilli squid, garlic mayo

CAESAR SALAD | £7.25

Romaine lettuce, croutons, cherry tomatoes, shaved
parmesan, anchovy cheese sauce, crispy parma ham
(Add chicken | £2.0)

(MAIN COURSE OPTION | £14.5)

ASIAN STYLE PAN FRIED KING PRAWNS | £10.5

Served with pomegranate, chilli, honey salsa (gf)

MUSHROOM ARANCINI (V) | £9.0

Served with blue cheese sauce & sundried tomato
tartare

TUNA NICOISE SALAD | £11.0

Served with herb croutons, soft boiled egg, olive
tapenade (gf)

(MAIN COURSE OPTION | £17.5)

SPICY CAULIFLOWER WINGS (VG) | £8.0

Breaded deep fried cauliflower with a spicy dip

FOR THE TABLE

BREAD BASKET (V) | £7.0

Served with a butter assortment
Gluten free bread available (gf)

OLIVES (VG) | £7.0

Assortment of olives (gf)

ROASTED CAMEMBERT (V) | £14.5

Served with garlic & red currant jam, bread croutons &
tomato salad (serves one)
Gluten free bread available (gf)

ANTIPASTI BOARD (SERVES TWO) | £21.0

Parma ham, Milano salami, mortadella, sun-dried tomatoes,
marinated aubergine, mixed olives, bread, balsamic, olive oil
Gluten free bread available (gf)

BURGERS

HOMEMADE BEEF BURGER | £17.5

Grilled brioche bun, lettuce, beef tomato, gherkins, red onion,
sweet mustard relish & brie. Served with chunky chips. Add
bacon | £1.5

BUTTERMILK FRIED CHICKEN BURGER | £17.5

Grilled brioche bun, chipotle mayo, lettuce, beef tomato,
grilled red peppers & smoked applewood cheese. Served with
chunky chips. Add bacon | £1.5

CRISPY JACKFRUIT BURGER (VG) | £17.5

Served with lettuce, beef tomatoes, onion chutney and
chunky chips

SIDES

CHUNKY CHIPS (VG) | £4.5

TRUFFLE MASH (V) (GF) | £5.0

GARLIC MUSHROOMS (V) (GF) | £5.0

SEASONAL SALAD (GF) (VG) | £5.0

GRAVY (GF) | £3.5

MUSHROOM SAUCE (GF) (V) | £3.5

PEPPERCORN SAUCE (GF) (V) | £4.0

APPERITIFS

SLOE GIN FIZZ | £11.0

Sloe gin, Lemon Juice, Soda

OLD AMERSHAM G&T | £9.35

London Dry, Tonic, Lemon

NEGRONI | £12.0

OAG London Dry, Martini, Campari, Orange

MEAT

8OZ SIRLOIN STEAK | £29.5

Served with garlic herb butter, cherry tomatoes, mixed leaf salad
& chunky chips

175ml GLASS: Malbec Casa Juanita £8.25

BOTTLE: Cuvee Sirius Bordeaux Maison Sichel £37.5

SAUSAGE & MASH | £15.5

Cumberland sausages, chive mash, onion gravy, carrots & garden
peas

175ml GLASS: Grenache Mourvèdre Grey Gables £6.65

BOTTLE: Pinot Noir Domaine Cassagnau £32.0

BEEF BOURGUIGNON | £24.5

Served with truffled mash potatoes, crispy bacon lardons, garlic
bread & fresh mixed vegetable salad

175ml GLASS: Merlot Santa Rosato £6.9

BOTTLE: Douro Tinto £27.5

GRILLED VENISON LOIN & STILTON PUREE | £31.0

Served with broccoli & stilton cheese puree, wild mushroom
sauté & creamy thyme new potatoes, carrot cake & a red vine
demi glaze

175ml GLASS: Malbec Casa Juanita £8.25

BOTTLE: Montepulciano d'Abruzzo Bajo Tenuta Ilauri £28.5

CORNFED CHICKEN | £19.5

Chicken breast stuffed with brie & basil, dauphinoise potatoes,
tender-stem broccoli, carrots, white wine cream sauce (gf)

175ml GLASS: Vioigner Domaine Freignes le Vieux £7.45

BOTTLE: Rioja Blanco Bodegas Cuna de Reyes £29.5

FISH

TUNA STEAK | £27.0

Served with pan-fried tender stem broccoli, artichoke & baby
carrots with a lemon butter sauce (gf)

175ml GLASS: Cinsault Grenache Rose Petit Paul £6.9

BOTTLE: Grenache Rose Paradis £30.5

PAN FRIED SEABASS | £21.5

Served with butter capers, sundried tomato sauce, French beans
& new potatoes (gf)

175ml GLASS: Unoaked Chardonnay 2022 Beyond the River £6.75

BOTTLE: Sauvignon Blanc South Island £31.9

SEAFOOD LINGUINE | £19.5

Prawns, tuna, smoked salmon, anchovies served in a saffron
cream sauce with parmesan crisps

175ml GLASS: Pinot Grigio delle Venezie Tavo £7.45

BOTTLE: Sauvignon Blanc South Island £31.9

TRADITIONAL FISH & CHIPS | £18.5

Served with mushy peas & tartare sauce

175ml GLASS: Chenin Blanc Hutton Ridge £6.45

BOTTLE: Chablis Domaine Jean Marc Borcard £39.5

VEGETARIAN

MUSHROOM LINGUINE (V) | £17.5

Served with wild mushrooms, saffron, courgette, cherry
tomatoes in a creamy cheese sauce

175ml GLASS: Petit Paul Rouge £6.45

BOTTLE: Pinot Noir Domaine Cassagnau £32.0

VEGAN ROASTED AUBERGINE STEAK (VG) | £17.0

Served with coconut spiced yoghurt & grilled vegetable ragu (gf)

175ml GLASS: Rioja Joven Finca Las Cabras £8.35

BOTTLE: Cuvee Sirius Bordeaux Maison Sichel £37.5

PLEASE NOTE AN OPTIONAL 12.5% GRATUITY WILL BE AUTOMATICALLY ADDED
TO YOUR FINAL BILL. THIS IS DISTRIBUTED FAIRLY AMONGST THE WHOLE TEAM

STAYING WITH US? OUR HOTEL RESIDENTS RECEIVE 10% OFF FOOD, PLEASE
SHOW US YOUR KEY CARD WHEN YOU ASK FOR YOUR BILL

PLEASE LET THE TEAM KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES &
WE WILL BE HAPPY TO ASSIST