

Menu created by



Richard Leskovsky
Head Chef

FEAST

ENTRÉE

Marinated olives - £3.5 (gf) (vg)

Selection of breads with extra virgin olive oil & balsamic vinegar - £4.5

Add Marmite butter or sun-dried tomato tapenade (gf) (vg) - £1 each

STARTERS

French onion soup
croutons, gruyère - £6

Wild mushroom & leek croquettes - £8
smoked garlic aioli, gruyère, chestnut, rocket & chicory (v)

Garlic & chilli tiger prawns - £9
cherry tomatoes, coriander, lemon, spring onions, baguette (lf) (m*) (gf(a))

Charred heritage carrots - £7
labneh, salsa verde, spiced almonds, pickled walnut (n) (v) (vg(a)) (gf)

Cold-smoked Scottish salmon - £9.5
beetroot & aquavit cured, horseradish cream, cucumber & dill, salmon roe, rye bread (al) (gf(a))

MAINS

Pan-fried Barbary duck breast - £20
savoy cabbage & kale, white miso butter, duck fat roasted potato,
blackberry wine jus (gf) (al)

Mussel & fish chowder - £18
tiger prawns, cod, mussels, tomatoes, fennel, cream, saffron,
sourdough (gf(a))

Braised beef cheeks - £19
pomme purée, pancetta crisp, charred carrot, pickled red onion,
rich red wine gravy (gf) (al) (n)

Roasted crown Prince squash - £15
cashew cream, honey, crispy kale, chilli oil (v) (vg(a)) (n) (gf)

MEAT FROM THE GRILL

Aged 8oz rib eye steak - £26

Aged 8oz sirloin steak - £24

Lamb chops with salsa verde - £21

All served with rocket, sun-dried tomato,
one side & one sauce. All Meats (gf) (lf)

(al) contains alcohol | (gf) gluten free | (lf) lactose free | (n) contains nuts | (m*) mild spice | (vg(a)) vegan (available) | (v) vegetarian

SIDE DISHES

French fries - £3 (gf) (vg)

Greens & white miso butter - £4.5
tenderstem broccoli, spiced almonds (gf) (n) (v)

Pomme purée - £4
crispy garlic, extra virgin oil (gf) (v)

Rocket & sun-dried tomato - £3.5
chicory, house vinaigrette (gf) (vg)

Kimchi slaw - £3.5
coriander, sesame seeds (gf) (lf)

SAUCES

All priced at £2

Smoked garlic aioli (gf)

Salsa verde (gf) (vg)

Salsa verde aioli (gf)

Peppercorn & brandy (gf)

Vegan herb mayo (gf) (vg)

Sriracha aioli (gf) (m*)

Beetroot mustard (gf) (m*)

DESSERTS

Vanilla crème brûlée - £7.50
blackberry, shortbread, pear Cognac (v) (gf(a)) (al)

Cox apple & butternut squash crumble - £6
blackcurrant sorbet, crushed almonds (vg) (n)

Warm Guinness cake - £7
pistachios, vanilla ice cream, Maraschino cherries,
beetroot dust (n) (v)

Ice cream or sorbet (two scoops) - £4
Vanilla | Salted caramel
Coconut (vg) | Blackcurrant (vg)

Selection of cheese - £10
pickled walnut, grapes, crackers, chutney (n)

AFTER DINNER DRINKS

'Essensia', California, Orange Muscat - 15% ABV
50ml - £4.5 | 100ml - £8 (vg)

Barros White Port, Douro NV - 19.5% ABV
50ml - £3.5 | 100ml - £6

Barros Ruby Port, Douro NV - 19.5% ABV
50ml - £3.5 | 100ml - £6 (vg)

Caramel Vodka Liqueur - 24% ABV
25ml - £3.8 | 50ml - £6

Luxardo Limoncello - 27% ABV
25ml - £3 | 50ml - £5 (vg)

WEDNESDAY STEAK NIGHT DEAL

Enjoy two steaks of your choice with
a bottle of our house red or white for £49.95.

Our meats are supplied by Godden's Butchers in Chesham, a
local family business sourcing high quality, British meats.