

a La Carte

October 2026

2 Courses - £26

3 Courses - £35

4 Courses - £44

5 Courses - £53

£9 per course there after

Chicken Terrine, Apricot, Raisin, Piccalilli Mayonnaise

Mycotek (local) Mushroom on Toast, Garlic Butter

Porchetta, Pickled Peach, Watercress, Chilli Oil

Deep Fried Crayfish Mac and Cheese, Sriracha Mayonnaise

Mackerel Pate, Gherkin, Brioche

Beetroot, Goats Cheese, Nuts, Seeds

Chimichurri Chicken, Roast New, Tomato, Red Onion

Braised Beef, Horseradish Risotto, Tomato

Sea Bass, Samphire, Capers, Potato, Butter

Salmon, Brandade, Olives, Ciabatta

Stuffed Pepper, Onion Marmalade, Mozzarella, Pine Nuts, Pesto

Spinach and Ricotta Tortelli, Olives, Sundried Tomatoes

Triple cooked Chips £5

Braxted Mixed Vegetables £5

Mixed Salad £5

Rice Pudding, Poached Plums, Honeycomb

Vanilla Cheesecake, Winter Berries

Honey Parfait, Honeycomb, Bee Pollen

Crème Brûlée, Shortbread

Chocolate Fondant, Loganberry Sorbet

Sorbet and Ice Cream

2 Cheeses, Chutney, Biscuits (3 Cheeses +£5, 4 Cheeses +£8, 5 Cheeses +£11)

October Tasting Menu

6 Courses - £39

Wine Flight available with Tasting Menu - £39

Pickled Mackerel

Beetroot, Chilli Crème Fraiche, Shallots

Lamb Croquette

Mint Hummus, Fried Capers

Cauliflower Risotto

Bhaji, Caper, Raisin

Brill

Bacon, New Potato, Cabbage, Prawn

Duck Agnolotti

Root Vegetable Broth

Raspberry and Almond Feast