

STARTERS

Whipped Feta - roasted garlic whipped feta & yoghurt, slow roasted chilli tomatoes, herbs, ciabatta £9 share

£10 single

£20 sharer

Chilled Mixed Seafood Platter

Smoked trout, smoked mackerel, hot smoked salmon, cockles, yellow clams, poached prawns with marie rose sauce, tartare sauce & bread & butter

Wild Mushroom Risotto, white truffle, parmesan & herbs (VGA) £8.50

Classic Bruschetta, toasted ciabatta, tomatoes, basil, garlic, olive oil, balsamic (VGA)

Warm Artisan Breads & Olives to share, oil, vinegar, rocket & basil tomato pesto, salted butter (VGA)(GFA)

Lamb Koftas, garlic flatbread, Greek style salad, yoghurt mint dressing

(VGA) - Vegan option available

(DF) - Dairy free

(V) - Vegetarian

(DFA) - Dairy free available

(VG) - Vegan

(N) - Contains nuts

(GF) - Gluten Free

If you have any dietary requirements please inform a team member when placing your order. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent crosscontamination, however, any product may contain traces as all menu items are produced in the same kitchen.

menu

80z Woburn Rump Steak - Balsamic Roasted Shallot,	£21		
Classic Diane Sauce, Rocket Salad, Fries (GFA) (DFA)			
British beef burger, tomato relish, mustard, lettuce, tomato,			
pickled red onion, gherkin, fries			
Thai sweet chilli chicken burger, Sriracha, lime & coriander			
mayo, lettuce, cucumber, pickled red onion, fries			
Roasted vegetable burger, Garlic roasted field mushroom, red			
pepper, courgette ${\mathcal E}$ red onion, chilli jam, lettuce, tomato, basil			
mayo, fries (VGA)			
Blackened Cajun Chicken Surpreme - creole potato ${\mathcal E}$ roasted	£17		
pepper salad, Slaw, Cajun corn ribs (GF/DFA)			
Pan Fried Crispy Gnocchi, basil & rocket pesto, slow roasted			
cherry tomatoes, parmesan (VGA)(N)			
Pan Seared fillet of Seabass, roasted Mediterranean vegetables,			
chilli romesco sauce, brown shrimp croquette			
Slow Cooked Belly of Bedfordshire Pork - Black Pudding Mash,			
Apple Puree, Tender stem Broccoli, Apple & Cider Jus			
CLASSICS			
The George Sausage & Mash - Cumberland Sausages, Mustard	£15		
Mash, Tender stem Broccoli, Red Wine, Bacon & Mushroom			
Gravy			
Battered Haddock - pea puree, fries, lemon, tartare (GFA)	£16.50		
Smoked Northamptonshire Ham, Egg & Chips - dill pickle	£15		
relish, free range eggs, fries (GF)			
Pie of the Week (please ask your sever) - with mash or fries,			
house gravy & vegetables (VGA)			

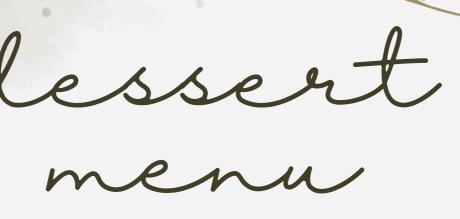
SIDES

MAINS

Fries/Garlic Bread / Side Salad

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Sticky Toffee Pudding - Salted butterscotch sauce, caramel ice	
cream	
Blackberry Eton Mess, meringue, Chantilly cream, blackcurrant	
ice cream (GF)	
Dark Chocolate Brownie, raspberry coulis, vanilla ice cream	£8
(GF)	
Cheesecake of the Week - please ask your server	
Crumble of the week - please ask your server (VG)(GF)	

ICE CREAM

Madagascan Vanilla, Belgian Chocolate, Strawberry, Salted Caramel, Passionfruit, Spiced Apple, Alba Hazelnut, Peaches & Cream, Vegan Maple & Pecan, Vegan Cherry, Vegan Chocolate Orange, Vegan Vanilla, Raspberry Sorbet, Lemon Sorbet, Lemon Sorbet, Coconut Sorbet

1 Scoop	£3.50
2 Scoop	£4.50
3 Scoop	£5.50

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