



menu

STARTERS

Whipped Feta - roasted garlic whipped feta & yoghurt, slow roasted chilli tomatoes, herbs, ciabatta **£6 single**
£9 share

Chilled Mixed Seafood Platter **£10 single**
Smoked trout, smoked mackerel, hot smoked salmon, cockles, **£20 sharer**
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)** **£7**

Warm Artisan Breads & Olives to share, oil, vinegar, rocket & basil tomato pesto, salted butter **(VGA)(GFA)** **£8**

Lamb Koftas, garlic flatbread, Greek style salad, yoghurt mint dressing **£8.50**

(VGA) - Vegan option available

(V) - Vegetarian

(VG) - Vegan


(GF) - Gluten Free

(DF) - Dairy free

(DFA) - Dairy free available

(N) - Contains nuts

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 cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.





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MAINS

- 8oz Woburn Rump Steak** - Balsamic Roasted Shallot, £21
Classic Diane Sauce, Rocket Salad, Fries (GFA) (DFA)
- British beef burger**, tomato relish, mustard, lettuce, tomato, £15
pickled red onion, gherkin, fries
- Thai sweet chilli chicken burger**, Sriracha, lime & coriander £14
mayo, lettuce, cucumber, pickled red onion, fries
- Roasted vegetable burger**, Garlic roasted field mushroom, red £13.50
pepper, courgette & red onion, chilli jam, lettuce, tomato, basil
mayo, fries (VGA)
- Blackened Cajun Chicken Surpreme** - creole potato & roasted £17
pepper salad, Slaw, Cajun corn ribs (GF/DFA)
- Pan Fried Crispy Gnocchi**, basil & rocket pesto, slow roasted £14.50
cherry tomatoes, parmesan (VGA)(N)
- Pan Seared fillet of Seabass**, roasted Mediterranean vegetables, £18
chilli romesco sauce, brown shrimp croquette
- Slow Cooked Belly of Bedfordshire Pork** - Black Pudding Mash, £18
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, £15
house gravy & vegetables (VGA)

SIDES

Fries/ Garlic Bread / Side Salad

£3

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dessert menu

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

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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