

TAVERN MENU

WINE OF THE WEEK

Chardonnay, Domaine Saint-Benezet, 2023 Pays D'Oc

Bottle 32.00, 500ml 21.50 /175 ml 8.00

SNACKS & SMALL PLATES...

Sourdough baguette (V) with salted butter 4.25

Tiger Prawn Croquettes with aioli 6.50

Orchard fed pork terrine with radish, cornichon 6.00

Salt Cod brandade with toast 6.00

Morteau Sausage, puy lentils & mustard sauce 6.50

Garlic snails on toasted brioche 6.00

Gravadlax of salmon with blinis 6.25

Cheddar beignets (V) with pickled onions 5.50

PLATTERS

French cheese platter with crackers and bread 15.00

Lane Farm, charcuterie platter with pickles 12.50

Cheese and Charcuterie platter 24.00

SANDWICHES...

(Available 12-5pm)

Tavern BLT

Crispy bacon, avocado, tomato and mayonnaise 14.25

Roasted Chickpea, Haloumi & Aubergine burger (V)

Char-roasted pepper, candied red onion 12.75

Fish finger 'Doorstep'

Battered codling fillets with crispy gem lettuce,

tartare sauce 13.50

ROTISSERIE...

Loin of Attenborough pork with crackling 17.50

Whole or Half a Suffolk free-range chicken

(Half) 19.00 (Whole) 35.50

All above served with roasted root vegetables and
crispy potatoes.

V = Vegetarian VG = Vegan Food Intolerance and allergies – before
ordering please speak to our staff about your requirements.

An optional service charge of 12.5%, which is at the customer's
discretion, is added to the bill.

SET MENU

2 Courses 19.50

**Fried goats cheese parcel with balsamic
reduction (V)**

Chicken Caesar salad

Crème brûlée

(Available all day)

MAINS...

Salmon niçoise Salad

Green beans, soft egg, olives, potatoes 15.50

8 oz Rib eye steak & fat chips

bearnaise or green peppercorn sauce 28.50

Adnam's Ale battered cod fillet

Pierre Koffman chips, tartare sauce & mushy peas 17.50

Baked Cornish Hake fillet

crushed new potatoes, puttanesca sauce 19.50

Tavern's 6oz Burger

with sourdough red onion marmalade, gruyere cheese, dill
gherkin & tomato 16.50

Braised Cumbrian Lamb

with ratatouille and sautéed potatoes 18.50

SIDES... 5.00 each

Fine green beans

Fat chips

Truffled fries

Tenderstem broccoli

Tomato salad

DESSERTS... 5.00

Vanilla Crème brulee

Rich Chocolate mousse

Eton mess

Cheese board (3.50 per piece)

Served with grapes, chutney and crackers

COFFEE AND TEA...

Espresso / double espresso 3.00 / 4.00

Americano 4.00

Cappuccino or Latte 4.50

Macchiato / double macchiato 3.00 / 4.00

English Breakfast 3.50

Earl Grey / Green Tea / Chamomile

or Peppermint 3.50



SPARKLING		125 ml	Bottle
Champagne AOC Piper-Heidsieck, Cuvée Brut, Reims, France, NV		13.50	71.00
Gusbourne, Brut, Reserve, Kent, England, 2020		12.50	69.00
Prosecco DOC Extra Dry, Ca' di Alte, Veneto, Italy, NV		7.00	36.00
Prosecco DOC Rosé, Extra Dry, Ca' di Alte, Veneto, Italy, 2022		8.00	37.00
DRY SHERRIES		75 ml	Bottle
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)		4.00	19.00
Jerez DO, Palo Cortado 'Leonor', 12 Y.O., Gonzales Byass, Spain, NV (750ml)		5.00	45.00
WHITES	175 ml	500 ml	Bottle
Custoza DOC Cantina di Cuztoza, Veneto, Italy, 2022	7.50	19.00	28.00
Languedoc AOC 'Lo Petit Fantet d'Hippolyte', O-R, France, 2021	9.00	23.00	35.00
Alsace AOC Gentil 'Hugel', Famille Hugel, Alsace, France, 2021	10.00	27.00	38.00
Langhe DOC 'Dragon', Luigi Baudana, Piemonte, Italy, 2022	12.50	34.00	46.00
Alentejo DO 'Freixo', Herdade do Freixo, Portugal, 2022	14.00	41.00	52.00
Grüner Veltliner Veltliner, Loimer, Kamptal, Austria, 2022	14.50	42.00	55.00
Saint-Veran AOC Gueugnon-Remond, Burgundy, France, 2022	15.00	42.00	57.00
Chardonnay Riva Ranch, Wente Vineyards, California, USA, 2021	15.00	42.00	58.00
Sancerre AOC 'Les Caillotes', Pascal Jolivet, Loire, France, 2022	19.00	51.00	75.00
Riesling 'Ried Burgstall', F.X. Pichler, Wachau, Austria, 2020	22.00	63.00	86.00
ORANGES	175 ml	500 ml	Bottle
Terre Siciliane IGT Cataratto 'Baglio Antico', Sicily, Italy, 2022	10.00	29.00	39.00
Alicante DO Moscatel 'Salicornio', Finca Casa Balaguer, Spain, 2022	11.50	32.00	45.00
ROSES	175 ml	500 ml	Bottle
Luberon AOC Rosé, Famille Perrin, Provence, France, 2023	9.50	26.00	37.00
Côtes de Provence AOC 'Studio' by Miraval, France, 2023	11.00	34.00	46.00
REDS	175 ml	500 ml	Bottle
Montepulciano d'Abruzzo DOC 'Frentano', Frentana, Italy, 2021	7.50	19.00	28.00
Vin de France 'Roncier', Louis Tramier, Mercurey, Burgundy, France,	9.00	23.00	33.00
Bergerac AOC 'Canalloutte', Tours des Gendres, France, 2022	10.00	27.00	38.00
Rioja DOC Crianza 'Xtrême', Organic, Bodegas LAN, Spain, 2019	12.50	34.00	46.00
Côtes du Rhône Village AOC 'Shyrus', Fond Croze, France, 2021	14.50	41.00	56.00
Cabernet Franc 'Aotea', Seifried, Nelson, New Zealand, 2019	15.00	42.00	58.00
Pinot Noir Outer Limits, Montes, Zapallar, Aconcagua, Chile, 2022	15.50	44.00	59.00
Cabernet Sauvignon 'No Fine Print', California, USA, 2019	16.00	46.00	64.00
Toro DOC Reserva, Gran Colegiata, Bodegas Fariña, Spain, 2016	17.00	48.00	68.00
Toscana IGT 'Lucente', Tenuta Luce, Tuscany, Italy, 2020	22.00	63.00	87.00
FINE WHITES	125 ml	175 ml	Bottle
Châteauneuf-du-Pape AOC 'Les Sinards', Perrin, 2021	22.00	29.00	119.00
Ladoix AOC Blanc 'Bois de Mont', Chevalier, Burgundy, 2021	24.00	31.00	125.00
FINE REDS	125 ml	175 ml	Bottle
Pomerol AOC Ch. Le Prieuré, Janoueix, Bordeaux, 2017	19.00	28.00	110.00
Gevrey-Chambertin AOC Faiveley, Burgundy, 2020	26.00	37.00	155.00
SWEET, PORT AND SHERRIES		75 ml	Bottle
Port DOC LBV Quinta do Crasto, Douro, Portugal, 2017		5.50	46.00
Coteaux du Layon AOC St. Aubin, Des Barres, Loire, France, 2021		6.00	54.00
Jerez DO Moscatel 'Emilin' - Very Sweet, Lustau, Spain		7.00	65.00
Sauternes AOC Château Delmond, Bordeaux, France, 2018		9.00	79.00