

# TAVERN MENU

## WINE OFFER

**Wine of the week:** Rosè Douro Altano, Portugal. Organic wine 2021  
175ml £8.5 Carafe £25 Bottle £35

## SNACKS & SMALL PLATES...

**Sourdough baguette** with salted butter 4.25  
**Winter vegetable soup (Vg)** 6.50  
**Heritage beetroot & whipped feta salad (Vg) (N)**  
roasted walnuts 10.00  
**Grilled prawns Provençale** 12.50  
**Cornish crab croquettes** 8.50  
**Morteau sausage** with lentils 7.50  
**Dill & Whisky cured salmon gravadlax** with potato salad 12.50

## 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 12-3pm all £12.50 or £15.50 with fries)  
**'P.L.T'** Pancetta, gem lettuce, tomato on toasted brioche bun  
**Char grilled Merguez** with spiced aioli, crispy shallots  
**Salt beef**, raclette, cornichons  
**Fish finger doorstep** crispy gem lettuce, tartare sauce  
**Westcombe cheddar "croque"** with crispy shallots (V)

## ROTISSERIE...

**Whole or Half a Suffolk free-range chicken**  
(Half) 19.00 (Whole) 35.00  
**Loin of Attenborough pork** 17.50  
Above served with roasted vegetables and crispy potatoes.



## \*\*\*EXPRESS MENU\*\*\*

2 Courses 19.50 3 Courses 23.50

**Watermelon salad** with feta and mint oil  
**Sardines** with tomato bread and green oil  
**Sticky toffee pudding**

Week commencing 22.04 2025

**Black Angus bavette steak**, fries & Café de Paris butter £21.50  
**Heritage tomato and goats' cheese tatin**, basil pesto (V) £17.50  
**Duck confit cassoulet** with parsley crust 18.50  
**Adnam's Ale battered fish fillet** Pierre Koffman chips, tartare sauce & mushy peas 17.50  
**Scotch beef burger** toasted brioche bun, gruyere cheese served with real chips 17.50  
**Coq au vin** pancetta, mashed potatoes 19.50  
**Ribeye steak** chips and choice of sauces 28.50  
**Braised Cumbrian Lamb shank** neeps and tatties 22.50

## SIDES... 6.00 each

**Green beans**  
**Tomato salad**  
**Green salad**  
**Smoked cauliflower cheese**  
**Fat chips**  
**Truffled fries**

## DESSERTS...

**Classic Crème brûlée** 6.50  
**Winter crumble** with cream or vanilla ice cream 6.50  
**Apple tart tatin**, pouring cream 6.50  
**Chocolate truffle torte**, salted caramel cream 6.50  
**Cheese selection**, with crackers and bread 15.00

## 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** all 3.50

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.

<b>SPARKLING</b>				
	<b>125ml</b>			<b>Bottle</b>
Champagne AOC Piper-Heidsieck, Cuvée Brut, Reims, France, NV	15.00	-	-	85.00
Gusbourne, Brut, Reserve, Kent, England, 2020	14.00	-	-	78.00
Gusbourne, Rose Kent, England, 2019	14.50	-	-	79.00
<b>DRY SHERRIES</b>				
	<b>75ml</b>			<b>Bottle</b>
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)	4.50	-	-	25.00
Jerez DO, Palo Cortado 'Leonor', 12 Y.O., Gonzales Byass, Spain, NV (750ml)	5.00	-	-	45.00
<b>WHITES</b>				
	<b>125ml</b>	<b>175ml</b>	<b>500ml</b>	<b>Bottle</b>
Custoza DOC Cantina di Cuztoza, Veneto, Italy, 2023	6.00	8.00	20.00	32.00
Sauvignon Blanc, Wandering River, 2024 <i>A Wilson New Zealand wine</i>	8.00	9.00	27.00	37.00
Chardonnay, Wandering River, 2023 <i>A Wilson New Zealand wine</i>	8.50	10.00	29.00	39.00
Alsace AOC, Gentil 'Hugel', Famille Hugel, France, 2022	9.00	11.50	30.00	45.00
Langhe DOC, 'Dragon', Luigi Baudana, Piemonte, Italy, 2023	10.00	14.00	38.00	54.00
Grüner Veltliner, Loimer, Kamptal, Austria, 2023	11.00	14.50	42.00	58.00
Saint-Veran AOC Gueugnon-Remond, Burgundy, France, 2022	11.50	15.50	44.00	62.00
Chardonnay Riva Ranch, Wente Vineyards, California, USA, 2021	12.50	16.50	46.00	68.00
Sancerre AOC 'Les Caillotes', Pascal Jolivet, Loire, France, 2022	15.00	20.00	56.00	82.00
<b>ORANGES</b>				
Maremosso Bianco, IGP, Catarratto 2022	7.50	10.50	29.00	42.00
Alicante DO, Moscatel 'Salicornio', Finca Casa Balaguer, Levante, Spain, 2023	10.00	13.50	38.00	55.00
<b>ROSES</b>				
Luiberon AOC Rosé, Famille Perrin, Provence, France, 2024	9.00	10.50	29.00	42.00
Côtes de Provence AOC 'Studio' by Miraval, France, 2023	10.00	12.50	35.00	49.00
<b>REDS</b>				
Montepulciano d'Abruzzo DOC 'Frentano', Frentana, Italy, 2022	6.50	8.00	21.00	32.00
Vin de France 'Roncier', Louis Tramier, Mercurey, Burgundy, France,	7.00	9.00	25.00	36.00
Merlot, Wandering River, 2021 <i>A Wilson New Zealand wine</i>	8.00	9.50	29.00	42.00
Bergerac AOC 'Cantaloutte', Tours des Gendres, France, 2022	9.00	11.00	32.00	45.00
Pinot Noir, Wandering River, 2022 <i>A Wilson New Zealand wine</i>	9.00	10.50	33.00	47.00
Rioja DOC Crianza 'Xtrème', Organic, Bodegas LAN, Spain, 2019	10.50	13.00	39.00	55.00
Côtes du Rhône Village AOC 'Shyrus', Fond Croze, France, 2022	11.50	14.00	43.00	59.00
Cabernet Franc 'Aotea', Seifried, Nelson, New Zealand, 2022	11.50	14.00	43.00	60.00
Pinot Noir Outer Limits, Montes, Zapallar, Aconcagua, Chile, 2022	12.00	14.50	43.00	62.00
Malbec 'Linaje' Organic, Pacheco Pereda, Lujan de Cuyo, Argentina, 2020	12.50	15.50	46.00	65.00
Cabernet Sauvignon 'No Fine Print', California, USA, 2022	13.00	16.00	48.00	68.00
Toro, Vetus, Castilla y León, Spain, 2019	14.00	17.00	50.00	72.00
Toscana IGT 'Lucente', Tenuta Luce, Tuscany, Italy, 2020	16.00	22.00	63.00	87.00
<b>FINE WHITES</b>				
Rully, Maison de Montille, Burgundy, 2020	17.50	26.00	-	103.00
Ladoix AOC Blanc 'Bois de Mont', Chevalier, Burgundy, 2021	25.00	33.00	-	132.00
<b>FINE REDS</b>				
Château Fleur de Lisse, Saint Emilion Grand Cru, Bordeaux, 2019	19.50	29.00	-	112.00
Pinot Noir, Grossi Laue, Hugel, Alsace, 2014	23.00	32.00	-	129.00
<b>SWEET, PORT AND SHERRIES</b>				
	<b>75ml</b>			
LBV Port Sandeman, 2019, Portugal (750ml)	8.00	-	-	64.00
Coteaux du Layon AOC St. Aubin, Des Barres, Loire, France, 2021	7.50	-	-	59.00
Sauternes AOC Château Delmond, Bordeaux, France, 2019	10.00	-	-	81.00