

**Dishes may change during the month.
Please check before ordering.**

July 2010

APERITIFS:

Billecart-Salmon Brut, Champagne £8.95
Louis Roederer Brut Premier, Champagne £9.95
Prosecco Ca'Morlin £5.00 Taltarni Rosé £5.25
Rhubarb Bellini (Prosecco with rhubarb purée) £5.95
Belvoir ginger beer or Victorian Lemonade £2.50
Lustau Puerto Fino £3 Bloody Mary £4.95 Classic Martini £6.90
Fresh orange juice £2.90 Denham Estate apple juice £2.90

NIBBLES

Grilled focaccia with garlic butter £3.90 - or with olives, confit garlic and olive oil £3.95
Marinated olives £2.90 Homemade crisps £2.50 Salted cashews and almonds £2.90
Hot mini chorizo sausages £3.95 Devilled whitebait with aioli £4.95 Crisp salt cod croquettes £3.95

STARTERS

Gazpacho – chilled tomato and pepper soup with avocado and king prawns £8.95 without prawns £6.95
Old Bridge Caesar salad - little gem lettuce, Caesar dressing, croutons, chicken, bacon,
egg and parmesan £6.95 / £11.95 without chicken or bacon £5.95 / £9.95
Salad of poached rhubarb, Cashel blue, pecans, dandelion, rocket, purple basil and sherry vinegar £6.95
Uig Lodge (Isle of Lewis) smoked salmon, served simply with lemon and capers £7.95 / £13.50
Salad of Dorset crab, avocado and tomato with lemon and marjoram dressing £7.95
Seared scallops with pea purée, pea shoots and mint emulsion £9.50
Pigeon, duck and foie gras terrine with pickled cherries £8.95
Pan-fried lamb sweetbreads with potato galette, gooseberry compôte, crispy bacon
and sherry vinegar £8.95

MAINS

Spinach, courgette and egg tart with fennel and cherry tomato salad £13.75
Fish and chips – fillet of cod with chips, tartare sauce and smashed broad beans £13.95
Poached turbot with saffron gnocchi, lobster bisque, samphire and broad beans £21.50
Fillet of Cornish plaice with crushed Jersey Royals, char-grilled courgettes, cherry tomatoes
and caper-shallot dressing £17.95
Poached corn-fed chicken breast with roast Jersey Royals, braised gem lettuce, sweetcorn purée
and pea veloute £16.95
Roast saddle of rabbit with potato and rabbit cake, broad beans, girolles, young carrots
and grain mustard sauce £17.95
Rump of Cornish lamb with cous cous, char-grilled aubergine, courgettes and red pepper purée £17.95
Toulouse sausages, braised pork cheek, mashed potato and braised lentils £10.95
Char-grilled Aberdeenshire steak with vine tomato, hand-cut chips, sugar snaps and tarragon butter
Bavette (medium-rare only) £14.95 10oz Sirloin £22.50 Côte de Boeuf (for two; 30 min's) £23 each
Fillet of beef (6oz) with foie gras butter, potato and horseradish rosti, violetta artichokes and beetroot £25

VEGETABLES Dishes come as described; we also offer the following: Hand-cut chips £2.95
Mashed potato £2.95 Jersey Royals £2.95 Sugar snaps £3.50 Char-grilled courgettes £3.95
Salads - Classic green; Rocket, parmesan & pine nut; side dish £3.95 starter £5.95

**Please also see the Set Lunch Menu, Monday-Saturday - £15.50 for 2 courses; £19.50 for 3 courses
No mobile phones or laptops in the restaurant (if you receive a call, could you kindly step into the hall).**

Set Menu

Monday-Saturday lunch; Sunday evening

£15.50 for 2 courses; £19.50 for 3

(On Sunday evenings, 6.30-7.30pm, the price is just £16.50 for 3 courses)

Asparagus soup with crème fraîche and soft herbs
Lamb kofte with lambs lettuce, smoked aubergine, shallots and sherry vinegar
Smoked salmon rilette with chilli and lime mayonnaise and croutons

Braised Denham Estate venison with boulangere potato, spring cabbage and cauliflower purée
Spiced fishcake with spinach and fish cream sauce
Summer vegetable risotto with lemon crème fraîche; rocket and parmesan salad

Frozen yoghurt with summer fruit compôte
Orange and almond sponge with cardamom ice-cream
Colston Bassett Stilton (Notts) – classic blue cheese with homemade biscuits, chutney and grapes

Coffee with biscotti – regular, de-caff, cappuccino £2.50
Espresso £2.00; Large cappuccino £2.95 Musetti hot chocolate £2.95

CHILDREN'S MENU

We can also do small portions of most dishes on the main menu; and you can vary the vegetables / sauces as you wish.

Battered goujons of cod with chips and peas £4.95 (+ ketchup or tartare sauce)
Sliced breast of chicken with mashed potato and spinach £4.95
Two pork sausages with mashed potato and onion gravy (or just plain) £4.95
Tagliatelle with tomato and basil sauce and parmesan £4.95
Homemade ice creams – vanilla, dark chocolate
any 2 scoops £3.95
Chocolate brownie with vanilla ice cream and chocolate sauce £4.95

Some of our favourite suppliers:

Glebe Farm, King's Ripton – organic flour for all our home made bread and biscuits
Crow Hill Farm, Ravensden, Beds – organic milk and cream
Robin Noble, Poplar's Farm, Warboys – potatoes
Alpha Farm Hilton – free range eggs
Denham Estate, Newmarket – sausages; venison; apple juice
Hill Farm, Chesterton – soft fruits in season
River Farm, Bottisham – smoked fish
Finest extra virgin olive oil from Morello Estate, just west of Florence in Tuscany