

STARTERS

Seasonal soup of the day served with Artisan bread and Longman's butter (v)	£6.10
Parfait of chicken livers with orchard apple chutney and granary bread	£6.65
Oak Smoked Scottish salmon with capers, red onion, lemon and brown bread and butter	£7.15
Warm goat's cheese on a spinach salad, beetroot and cashews (v) (n)	£6.65

MAIN COURSES

Hot pot of the day	£10.20
Roasted butternut squash filled with thyme roasted vegetables on wilted spinach (v)	£9.15
Homemade tart of the day, served with sesame green beans salad (v)	£9.75
Salmon and dill fishcakes with cherry tomato and cucumber salad, served with English mustard mayonnaise	£9.75
Confit of duck with crushed new potatoes, Savoy cabbage	£11.55

SHARING PLATES

Smoked fish platter of trout, mackerel and salmon with cornichons, Dill mustard and toasted granary bread (n)	£17.35
Selection of bread & olives	£3.75

CHEESE PLATE

Mull of Kintyre with quince jelly, celery and organic duchy oatcakes	£7.15
Organic Cotswold blue brie with grapes, walnuts and organic duchy oatcakes	£7.15

PUDDINGS

Fresh fruits with organic honey, natural yoghurt and sunflower seeds	£5.65
Apple and blackberry cake hot cake. Served with custard	£6.10
Cinnamon crème brulee	£6.10

CAKES AND BISCUITS

Croissant with English marmalade	£2.55	The Orangery cake	£4.60
Fruit scone with Cornish clotted cream and English strawberry jam	£3.60	Coffee and walnut cake (n)	£4.05
Cheese scone with Longmans butter	£3.60	Carrot cake (n)	£4.60
Millionaires short bread with caramel	£4.05	Cup cake	£2.30
Apricot tart (n)	£5.10	Chocolate and orange tart	£6.10
Banana walnut	£4.35	Victoria sponge cake	£4.60
Raspberry meringue with berries and thick cream (gluten free)	£5.10	Lemon crunch cake	£3.60
Lattice apple and walnut tart	£5.40	Chocolate hazelnut cake (gluten free)	£5.10
		Pear and cinnamon crumble tart	£5.40

All prices are inclusive of VAT

12.5% discretionary gratuity will be included on your bill

All our foods are freshly made using the finest ingredients.

(n) Possible traces of nuts;

Please ask a member of staff if you have gluten free, vegetarian or any other dietary requirement.