

Village bistro

12pm - finish
to share

Plate of rustic breads to share (serves 2)

selection of homemade butters - pink peppercorn, smoked salt, chilli & chive
or aged balsamic. roast garlic. extra virgin olive oil. (v) £6.50

Terracotta Cazuelas (a traditional earthenware Spanish tapas dish)

- za'atar spiced halloumi fries. chilli jam. tzatziki. (v) £5.50

- panko coated Gorgonzola risotto balls. sticky fig relish (v) £4.00

- garlic & chive portobello mushrooms. smoked Droitwich Salt. (vg) £4.50

Garlic, oregano & chilli home marinated olives. (vg) £3.00

Truffle & Pecorino or Salted & Smoked mixed nuts. (v) £3.50

- piri piri king prawns. lemon & parsley. £6.50

- sourdough rarebit. green tomato chutney. (v) £4.00

- smashed avocado. chilli. lime zest. salsa roja. rustic bread (vg) £4.50

to start

Prosciutto & fig salad. Gorgonzola risotto balls. pine nuts & basil. £7.00

Armagnac chicken liver pâté. pickles. onion marmalade. rustic bread. £6.75

Fresh scallop & prawn gratin. Emmental brioche crust. leeks & spinach. £7.80

Crab, tarragon & pea croquettes. fennel & apple remoulade. charred lemon. £7.90

Village Soup. rustic bread & homemade flavoured butter. please ask for today's choice. £6.00

Tartiflette. Reblochon, double cream & Maris Piper potatoes. red onions. (v) £7.00 - add lardons. £0.50

Avocado & beetroot timbale. crumbled goat's cheese (v) or flaked smoked salmon. chervil mayonnaise. smoked nibbed almonds. £7.25

to follow

Japanese style salad. spicy panko chicken or crispy panko jackfruit (vg). crispy noodles. pickled vegetables. watercress. ponzu dressing. £12.00

Garlic & ginger roast butternut squash risotto. red cabbage & spinach. butternut tuile. (vg) £12.00 - add honeyed goats' cheese. (v) £1.00

Bouillabaisse. a traditional French style fish stew. today's market fish selection. fennel. white wine. tomato concasse. rouille & garlic aioli.
rustic bread. served in a metal marmite pot. £19.00

Grilled halibut steak. charred asparagus. wilted spinach. raspberry vinegar fish butter sauce. deep fried basil leaves. dauphinoise potatoes. £20.00

Slow braised rosemary lamb shoulder. crushed fresh minted new potatoes. white wine & spring vegetable broth. £17.00

Smoky rib-eye burger. crispy panko egg. gruyere. chilli dill pickle. onion & black pepper brioche bun. bacon crumbs. skin on fries. £13.50

Chargrilled 10oz matured sirloin steak. crispy onion confit. portobello mushroom & vine tomatoes. bunched watercress.
triple cooked chips. salsa verde or Armagnac & pink peppercorn sauce. £24.00

sides

buttered mixed summer vegetables. (v) (vg) £3.00

crushed fresh minted new potatoes. (v) (vg) £2.75

watercress, radicchio & rocket salad. toasted pine nuts. (vg) £3.00

dauphinoise potatoes. (v) £3.50

skin on fries & Droitwich salt. (vg) £3.00

Parmesan & truffle skin on fries. (v) £4.00

to finish

Gin & lemon polenta cake. mascarpone. vanilla tuile. (v) £6.50

Orange fudge brownie. mocha drizzle. Jaffa cake ice cream. (v) £6.00

Apricot brioche pudding. bourbon caramel sauce. salted vanilla seed ice cream. (v) £6.00

Chocolate & hazelnut baked cheesecake. hazelnut brittle. cherry brandy sauce. (v) £6.50

Burrata, passion fruit & white chocolate parfait. honey coffee almonds. (v) £6.50

Affogato. vanilla seed ice cream & hot espresso shot. (v) £4.50 - add liqueur. £2.00

Today's plate of four ripe cheeses. rustic bread or artisan biscuits. frozen sable grapes. dried fruits & nuts. sticky fig chutney. £8.50

Please ask for today's selection of cakes & sweet treats. from £3.00

Americano. £2.50

Flat white. £2.70

Espresso. £2.30

Latte. £2.85

Mocha. £3.00

Cappuccino. £2.85

Extra coffee shot. £0.60

Coffee syrup. £0.60

All of our hot drinks can be made with dairy free milk.

Liqueur Coffee. £6.00

- please ask for today's selection.

Add handmade Carlotta Chocolate truffles. (4) £2.50

Pot of Tea. £2.50

Pot of Speciality Tea. £2.50

- please ask for today's selection.

Hot chocolate. £3.00

- add marshmallows & cream. £0.50

FOOD ALLERGENS. All of our food is prepared in a kitchen where nuts, gluten, dairy & other allergens are present. Please inform our staff when making your order if you have any allergens and require further information about the dishes. Thank you.

(v) - vegetarian (vg) - vegan