

## STARTERS

Soup of the day, house bread & butter 7.75 GFA / V

Classic beef tartare: 28 day aged hand minced fillet of Woburn beef, cornichon, shallot, lilliput caper & Burford Brown egg yolk with artisan sourdough 12.50 GFA

Tempura soft shell Crab, jalapeno slaw & charred lemon  
STARTER 12.50 / LIGHT MAIN WITH FRIES 17.50

Carpaccio of smoked Gressingham duck breast, roasted quince purée, pickled fennel, toasted pine nuts & dressed rocket 11.00

Marinated olive & mushroom duxelles tapenade, pickled wild mushrooms, sourdough croutons, golden beetroot crisps 8.50 VE / GFA

Cullen skink: smoked haddock, potato & slow braised onion soup, chive oil, Barber cheddar croute 9.50

Rosemary & garlic baked whole camembert, cherry & red onion jam, rustic bread, mixed leaf salad 19.95 GFA

## MAINS

Pan roasted stone bass fillet, marinated cauliflower steak, caramelised cauliflower puree, Chardonay & clementine velouté & red caviar 23.00 GFA

Maple glazed roasted root vegetables sauteed baby red chard, confit garlic puree, sweet potato crisps 16.95 VE GFA

Spiced pumpkin & camembert baked gnocchi, candied walnuts & sage crisps 18.50 V

Pan roasted guinea fowl supreme, heritage squash, beetroot fondant, roasted baby corn & jus 22.00 GF

21 Day aged Woburn steak of the day,  
Roast flat mushroom & glazed beef tomato, rocket & parmesan salad  
& French fries **or** hand cut chips GFA / DFA  
£ MARKET VALUE GFA / DFA

**GORZONGOLLA SAUCE 3.50 / PEPPERCORN SAUCE 3.50/GARLIC BUTTER 3.50**

## CLASSICS

Coq au vin: pan fried gnocchi with confit chicken leg, wine braised lardons & mushrooms 17.50 DFA

H&H beef burger, Woburn streaky bacon, Barber cheddar, beef tomato, pickled gherkin, green peppercorn mayonnaise & hand cut chips or fries 16.95 DFA

Creamy wild mushroom & smoked pancetta rigatoni pasta 18.50 V option

## SIDES

Hand cut chips 4.50 / French fries 4.50 **Add cheese 1.50**

Dressed mixed leaf salad 4.50