

Available Wednesday to Saturday from 6.00pm to 9.00pm

Starters

Homemade soda bread, salted butter or beef dripping	1.95	
Fresh soup of the day, with freshly baked bread	4.95	
Deep fried whitebait, dusted in paprika flour, garlic mayonnaise,	5.45	
chive sour cream, fresh lemon		
Rillettes of local game, pickled gherkins, warm focaccia bread, meat juices butter	5.95	
Stilton & walnut rarebit, melted white onions, field mushrooms,	6.95	
sourdough bruschetta, english mustard, pea shoots		
Classic Caesar salad - a salad of baby gem lettuce, croutons, parmesan cheese	5.95	
and Caesar dressing		
Caprese tart - puff pastry tart filled with sun blushed tomato, plum tomato, freshly torn 6.50		
buffalo mozzarella and sweet basil dressed with olive oil, served with rocket leaf salad		

Bistro dishes

Cod, prawn and salmon chowder, with sweetcorn, bacon and vegetables in a cheese	9.50
& parsley sauce, served with a side of baby potatoes or fresh baked crusty bread	
Seasonal vegetable crumble, with farmhouse cheddar, parmesan, breadcrumb and	8.50
chive top served with buttered new potatoes	
Thai green vegetable curry, steamed basmati rice with coriander, mango chutney	9.25
and warm flatbread	
Japanese ramen - spiced Asian broth with noodles, roasted peppers, spring onions,	7.95
red onions, carrots, kimchi, pickled ginger finished with mushroom soy	
and fresh coriander - add steamed Chicken or Roast pork	4.00
Slow cooked Bedfordshire beef, with oxtail gravy, buttered mash,	11.95
seasonal green vegetables	

Classics dishes

Ale battered fillet of seasonal white fish, seasoned chips, garden peas,	10.95
chef's tartare sauce and a wedge of fresh lemon	
Mexican beef chilli, served with steamed rice, tortilla chips and topped with	8.95
chive sour cream	
Thick sliced honey glazed Bedfordshire ham, salted thick chips, two fried hen's eggs,	9.95
grilled tomato and homemade pickles	
Breaded wholetail scampi, seasoned chips, garden peas and chef's tartare sauce	8.95
Chef's pie of the day, with puff pastry top, baby potatoes or sea salted chips	9.45
and seasonal market vegetables	

Grill

Cajun chicken breast, with spicy Mexican relish	10.95	
Swordfish steak, with mango, lime and coriander salsa	12.50	
T bone of local pork, with bramley apple sauce	11.95	
All served with a choice of new potatoes, rice or seasoned chips and market vegetables	or salad	
Steak frites, 21-day matured Bedfordshire 10oz rump steak	13.95	
Served with skinny fries, grilled tomato, button mushrooms and side salad		
Add a sauce - green peppercorn, stilton sauce or red wine jus	1.99	
Burgers		
Double 4oz beef patties	9.95	
Buttermilk chicken	9.95	
Carrot, courgette and kidney bean burger	9.95	
All served on a toasted brioche bun, tomato jam, baby gem, pickled gherkin, coleslaw, and o	onion rings	
Extras		
Smoked bacon, farmhouse cheddar, blue stilton, field mushroom, avocado	1.50 each	
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Side Orders		
Bowl of wholetail scampi - small or large	4.25 - 7.95	

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Bowl of seasoned chips - small or large	1.75 - 2.95
Bowl of skinny fries - small or large	2.50 - 1.50
Sweet potato fries - small or large	2.25 - 3.25
Garlic bread	2.25
Battered onion rings	2.95
Fresh garden salad	2.25

Allergies - If you are concerned about the presence of any gluten, nuts, seeds or another other allergens in our food please ask a member of staff for assistance. Gluten free pasta available on request.