



A la Carte Menu Winter 2011

Starters

Freshly-made Soup (<i>see Specials Board</i>) – <i>croutons, olive oil, crusty roll & butter</i>	£5 v
Seared Scallops – <i>black pudding, garlic chives & truffle foam</i>	£9 gf
Pan-fried Wood Pigeon – <i>bacon lardons, apple & walnut salad; basil, sorrel & mustard dressing</i>	£7 gf
Smoked Salmon & Trout Tian – <i>marinated cucumbers, red pepper dressing, truffle oil</i>	£7.50 gf
Confit Duck Leg – <i>saffron & baby fennel risotto</i>	£8 gf
Pressed Tomato Terrine – <i>tomato consommé, basil crisp, bloody mary sorbet, parsley oil</i>	£6 v

Main Courses

Denham Estate Venison Loin – <i>basil purée, sautéed new potatoes, broad beans, garden pea & orange dressed salad, veal jus</i>	£20 gf
Multi Bird Roast– <i>chicken, pheasant & partridge, tarragon stuffing, pomme purée, fine beans, Madeira velouté, Pernod</i>	£16 gf
Poached Lemon Sole Mousse – <i>mille feuille of leeks & buttered spinach, tarragon jelly, tomato beurre blanc</i>	£17.50
Pan-fried Sea Bass & Scallops– <i>saffron baby poached pear, pak choi, orange butter sauce & lemongrass foam</i>	£18 gf
Roast Butternut Squash Curry – <i>filo pastry basket, mashed potato, aubergine caviar & lime pickle</i>	£14.50 v
Wild Mushroom Ballantine – <i>grain mustard cream sauce, seasonal vegetables</i>	£15.50 v

Marinated olives	£3	Seasonal vegetables	£3	New potatoes	£3
Mixed leaf salad	£3	Rocket, Parmesan & truffle salad	£3	Hand-cut chips	£3

Please see the Specials Board for additional dishes

Particular dietary or other requirements can be catered for (including small & children portions) – please ask the waiting staff

Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested

All ingredients are sourced locally and from sustainable stock where possible and practical

Service is discretionary, although a suggested 10% will be added for parties of 8 or more

v vegetarian dishes gf dishes that can be gluten free



Gastro Food Pub of the Year (Finalist - The Publican Food & Drink Awards 2010)

Freehouse of the Year (Finalist - The Publican Awards 2010)

"Top 10 Finest Pub Gardens in the Country" (The Sunday Times 13 June 2010)

Best Restaurant South of Cambridge & Top 10 Cambridgeshire & West Suffolk
(Local Secrets Awards 2010)