



## A la Carte Menu Late Summer 2010

### Starters

Freshly-made Soup ( <i>see Specials Board</i> ) – <i>croutons, olive oil, crusty roll &amp; butter</i>	£4.50 (v)
White Brixham Crab & Spring Onion Risotto – <i>mustard dressed lettuce, lemongrass foam</i>	£7 g.f.
Seafood Cocktail - <i>marinated salmon, seared tuna, cured scallops, petit radish, salmon roe, sesame &amp; soy dressing</i>	£8 g.f.
Duck Terrine – <i>smoked, confit &amp; foie gras, golden sultana, pistachio, raspberry vinaigrette</i>	£7 g.f.
Char-grilled Courgette & Pink Grapefruit -- <i>marinated artichokes, asparagus spears, yellow pepper vinaigrette</i>	£5.50 g.f.
Lamb Sweetbreads Salad – <i>sautéed potatoes, red onion &amp; lemon dressing</i>	£6 g.f.

### Main Courses

Tournedos Rossini – <i>rare beef fillet, creamed wild mushrooms, foie gras, rosti potato, steamed broccoli &amp; truffle jus</i>	£25 g.f.
Seared Denham Estate Venison Loin– <i>pomme puree, fine beans &amp; blackberry jus</i>	£20 g.f.
Seared Tuna & Confit Pork Belly – <i>confit cherry tomatoes, artichoke puree, truffle &amp; balsamic dressing</i>	£18 g.f.
Pan- fried Sea Bass & Scallops– <i>saffron baby poached pear, baby fondants, pak choi &amp; lemongrass fume</i>	£16 g.f.
Ratatouille Stuffed Beef Tomatoes – <i>sun-blushed tomato risotto, balsamic reduction</i>	£12 (v) g.f.
Wild Mushroom Ballantine – <i>grain mustard cream sauce, seasonal vegetables</i>	£14 (v)

Marinated olives	£2.50	Seasonal vegetables	£2.50	New potatoes	£2.50
Mixed leaf salad	£2.50	Rocket, Parmesan & truffle salad	£2.50	Hand-cut chips	£2.50

*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*



Finalists for Freehouse of the Year 2010 (*The Publican National Awards*)  
"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*)