

A LA CARTE MENU

FOR THE TABLE

Marinated Olives V, Vg, Gf, Df £4

Freshly Baked Bread with olive oil & balsamic vinegar V, Vg, Gfo £4.50

Baked Camembert, breadsticks, celery & house chutney V, Gfo £15

SMALL PLATES

Freshly Made Soup, crusty bread V, Gfo £8.50

Smoked Salmon, chive crème fraîche, capers, brown bread and butter Gfo £9.50

Whole grain mustard, ham hock terrine, parsnip puree, crispy poached egg and brioche toast £8.50

Cheese soufflé, twice baked, honey mustard crème sauce, chicory V £8.50

Smoked mackerel rillettes, beetroot & house pickles Gf £8.50

Smoked duck salad, red wine poached pear, Gorgonzola, radicchio and walnut £9 / £18

Classic prawn cocktail, bread and butter £8.50

MAINS

Wisteria Burger, mature cheddar, baby gem, beef tomato homemade burger relish with Koffman fries, Maldon sea salt or our chilli salt £16 Add an extra beef patty for £5

Braised Feather Blade Beef, red wine sauce, creamy mash, seasonal greens Gf £19

Local Sausages with mash, caramelised onion gravy, seasonal greens, crispy onions £18

Chicken Suprême, minted new potatoes, seasonal greens and Chantenay carrots £18.50

Sirloin Steak, hand cut from matured British beef, green peppercorn sauce, grilled tomato and mushroom, Koffman fries with Maldon sea salt or our chilli salt Gf £26

Slow roasted belly pork, dauphinoise potatoes, seasonal greens, red wine jus £19

Pan fried Sea Bass fillet with bouillabaisse sauce, saffron potato & crispy kale £19

Risotto with wild mushroom and parmesan V, Vgo £16

Thai coconut Tom Yum soup, shiitake mushroom, cherry tomatoes, bok choy, Edamame beans, chilli coriander and egg noodles V, Df £17

SIDE DISHES

Koffman fries, Maldon sea salt or our chilli salt V, Vg, Gf £5

Panache of vegetables V, Vg, Gfo £5

Truffle mush with crispy onion V, Gfo £5

Mixed leave salad V, Vg, Gfo £5.50

Please advise the team of any food allergies.

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.



PUDDINGS & CHEESE

Sticky Toffee Pudding, English rum & raisin ice cream V £8

Panna cotta with berry coulis V £7.50

Chocolate Brownie, crushed pistachios & vanilla ice cream V, Gf £8

Apple Crumble, winter berry & vanilla custard or ice cream V Gf £8

Three scoops of ice-creams or sorbets Vgo £6

Cheese Board, Long Clawson Stilton, Rutland Red Leicester,
Lincolnshire Poacher, Homemade Chutney,
Biscuits & Grapes V £11

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