



To Kick Off With

STARTERS



THE MIXBURY CHARCUTERIE BOARD

..... 8
..... 15

with house pickled vegetables
& homemade chutney



WHIPPED BROAD BEAN HUMMUS

..... 6

with flatbreads, crispy feta cheese,
pomegranate



CHARGRILLED PUMPKIN SALAD

..... 6

with quiches cheddar fritters, mixed leaves



SEAFOOD COCKTAIL

..... 9

with pink prawn, mussels, crayfish, cockles,
classic cocktail sauce



PAN FRIED PORK BELLY

..... 9

with caramelised pineapple, shallot pancake,
pickled walnuts



DUCK LIVER PARFAIT

..... 7

with caramelised figs, rum and fig
chutney & sourdough



CIDER & WHITE ONION SOUP

..... 6

with apple & beetroot pesto, bread & butter



THE MAIN EVENT

..... MAINS

for teams of two or more

OUR BEAUTIFUL SHARING BOARDS

we recommend these dishes to be shared between two people (& with the addition of a few of our sides could also be enjoyed by three people). remember; sharing is caring and cherry picking won't be tolerated!

1KG MACDUFF FAMILY COTE DE BOEUF


with caramelised shallots, herb butter, salt & vinegar jenga triple cooked chips


75

WHOLE STUFFED & ROLLED LAMB SADDLE


with spiced pear & pine nut stuffing, sautéed red chard, peas, bone marrow croquettes

85

 **THE FAMOUS MD FISH STEW** 20
with garlic bread, aioli

 **CHICKEN BREAST** 18.50
with fondant potato, pea purée, koffmann cabbage & thyme jus

 **ROASTED TURKEY** 23
with ALL of the trimmings

 **ROASTED DUCK BREAST** 23
with confit duck ballotine, sweet potato mash, shallot purée


FROM OUR VERY OWN BUTCHER'S COUNTER


EAGLES OF DEDDINGTON MACDUFF BLACK ANGUS BEEF


8OZ RIBEYE 28 10OZ RUMP 25 10OZ SIRLOIN 30

- all steaks are 21 day aged & served with hand cut fries, mushroom, tomato -

add a sauce - stilton, béarnaise or peppercorn..... 1.50

 **WINTER NUT ROAST** 14
with herb onion stuffing, roast potatoes, seasonal veggies, cauliflower cheese, jus

 **ROASTED LAMB RUMP** 25
with sautéed lamb sweetbreads, black garlic purée & parsley risotto

 **PAN SEARED HAKE** 20
with crispy breadcrumbs, pancetta & butterbean cassoulet, courgette spaghetti

 **WILD MUSHROOM TAGLIATELE** 14
with black truffle oil, gremolata, parmesan cheese

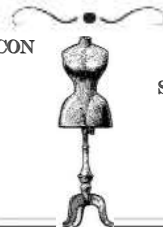
DRESS IT UP

£4

CREAMED CAVOLO NERO & BACON

SEASONAL VEG

MIXED LEAF SALAD



SPUDS new

SUNDRIED TOMATO ROCKET PARMESAN SALAD

FRIES skinny cut



TO WRAP UP WITH

DESSERTS



BLACK FOREST GATEAUX 8.50
with kirsch cream, black cherry gel & cherry ice-cream

PEAR FRANGIPANE TART 7
with crème fraîche & amaretto cream, peanut brittle

COCONUT RICE PUDDING 7
with passionfruit & cumin purée, puffed wild rice

EARL GREY CREME BRULEE 7
with condensed milk foam & sable biscuits

WARM CHOCOLATE PECAN FUDGE BROWNIE 7
with caramelised banana, candied pecan nuts & vanilla ice cream

AFFOGATO
ice-cream with espresso 4
add a shot of amaretto 3.20

CHEF'S SELECTION OF PETIT FOURS
with coffee 7
without coffee 5

RIETVALLEI ESTATE RED MUSCADEL 125ML 6.25
typical raisin sweetness & intense rich flavour

CHATEAU LESPARROU MUSCAT 125ML 7.50
deliciously perfumed with peach, mango & citrus flavours

TAYLOR'S LBV RUBY PORT 100ML 5.95
very fine & most popular full bodied red port on the market for good reason!

* ask about our selection of speciality cocktails too! *

DRAKETAILS
FROM THE BAR TENDER



HOT DRINKIES

coffees roasted in house by our lovely baristas from our own beans

blended & loose teas from specialist tea merchant, the tea house, covent garden

SINGLE ESPRESSO 2
DOUBLE ESPRESSO 2.20
LATTE 2.30
MACCHIATO 2.30
AMERICANO 2
FLAT WHITE 2.30
CAPPUCCINO 2.30

ENGLISH BREAKFAST SUPERIOR 2.25
SENCHA PREMIUM GREEN TEA 2.25
MOROCCO MINT 2.25
CHAMOMILE 2.25
ROOIBOS ORGANIC 2.25
EARL GREY SUPERIOR 2.25
MASALA CHAI 2.25





..... **FOR THE LOVE OF**

CHEESE



CRACKERS, CHUTNEY, GRAPES, CELERY, FIGS **4**

LET OUR LOVELY TEAM INTRODUCE YOU TO THE MOTHER OF ALL CHEESE BOARDS

we champion beautiful english cheeses (of which there are plenty)...our girls know their stuff, so let them share the love and get stocking your board high!

ROLLRIGHT oxfordshire **3**

a soft, rich buttery cheese made from the washed rind of cow's milk cheese, inspired by the famous soft cheeses of the Alps

CERNEY ASH gloucestershire **3**

smooth, clean and lemony – a traditional french recipe made in a converted cottage in the cotswolds

BARON BIGOD suffolk **3**

a brie style cheese with a bloomy-rind made on the country's only raw milk farmhouse

DOUBLE BARREL lincolnshire **3**

fourth generation family-run farm famous for lincolnshire poacher. a cross between cheddar & gruyere - matured for 2 years

BEAUVALE nottinghamshire **2.50**

a deliciously creamy, soft blue cheese – inspired by gorgonzola dolce – delicate, rich & buttery

QUICKE'S VINTAGE devon **2.50**

devon farmed family cheese for 500 years, aged for 24 months – a rich, creamy & savoury cheese, with a lovely mellow caramel note

WIGMORE berkshire **3.50**

a luscious sheep's milk cheese, sweet, floral and lactic, with a semi soft texture

KELTIC GOLD cornwall **3**

the cider washed rind gives a powerful aroma, & the sweet creamy centre balances the meaty yeasty exterior

 **PLEASE CHOOSE AS MANY OR AS LITTLE AS YOU LIKE** 