



To Kick Off With

..... starters



heirloom tomatoes 6.5
with burrata cheese, basil pesto & rocket leaves



english wood pigeon breast 8
with plum purée, roasted plums, kohlrabi spaghetti



cornish crab cake 7
with lime mayonnaise & a fragrant thai salad



medallions of pork loin 8
with vanilla parsnip purée, parsnip & apple crisps



the mixbury charcuterie board 8
..... 15
with house pickled vegetables & homemade chutney



soup of the day 6
served with a selection of bread & butter on the side



The Main Event

..... mains



the famous md fish stew
with garlic bread, aioli

..... 20



pan seared halibut
with cauliflower florets, cauliflower purée
& tabbouleh couscous

..... 25

sunday roasts

short horn sirloin of beef
with horseraddish sauce

... 19

roast leg of lamb
with mint sauce

... 18

paddock farm pork belly
with apple sauce

... 17

the md roast trio
with all the trimmings

... 28

- all the above are served with yorkshire pudding, roast spuds, cauli cheese & seasonal veg -



spiced roasted butternut squash
with toasted pearl barley & rocket leaves

.....



beetroot tagliatelle
with beetroot puree, baby beetroot, pickled
golden beetroot & parmesan cheese

..... 14



chicken breast
with mushroom purée, sautéed wild
mushrooms & mushroom carpaccio

..... 20

FROM OUR VERY OWN salt ageing chamber



we are the only restaurant in the country with our own salt ageing chamber... the chamber's cold, moving air and himalayan salt wall draws moisture from the beef to give it a unique, intense, powerhouse flavour - making our steaks very special!

8oz ribeye 28

10oz rump 25

10oz sirloin 30

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

add a sauce - stilton, béarnaise or peppercorn 1.50

dress it up

hispi cabbage & bacon

seasonal greens

mushrooms w. garlic butter



all 4 each

spuds new

fries skinny cut

salad mixed leaf or winter
tomatoes & red onion

To Wrap Up With

desserts

passion fruit tart 7
with italian meringue & boozy oranges

lemon & thyme panna cotta 7
with blood orange sorbet & puffed rice

cold chocolate fondant 8
with raspberries

apple & cranberry 7
vanilla crumble
with vanilla ice cream

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

chefs selection of petit fours
with coffee 7
without coffee 5

rietvallei estate 6.25
red muscadel 125ml
typical raisin sweetness & intense
rich flavour

chateau lesparrou 7.50
muscat 125ml
deliciously perfumed with peach,
mango & citrus flavours

taylor's lbv ruby 5.95
port 100ml
very fine & most popular full bodied red
port on the market for good reason!

* ask about our selection of
speciality cocktails too! *

DRAKETAILED
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

english breakfast superior 2.25

double espresso 2.20

sencha premium green tea 2.25

latte 2.30

morocco mint 2.25

macchiato 2.30

chamomile 2.25

americano 2

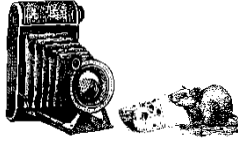
rooibos organic 2.25

flat white 2.30

earl grey superior 2.25

cappuccino 2.30

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

keltic gold cornwall 3
 the cider washed rind gives a powerful aroma, &
 the sweet creamy centre balances the meaty
 yeasty exterior

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



please choose as many or as little as you like

