

SAMPLE MENU

Autumn 2023



Nibbles

Marinated mixed olives	4.5
Balsamic pickled onions	4.5
Artichoke, olives & sun blushed tomatoes	5
Feta stuffed peppadews	5.5

Apéritif

Chequers margarita	8
Negroni spagliato	8.5
Prosecco, plum & quince liqueur	8
Struan's bourbon old fashioned	10.5

To Start

Cauliflower, chilli & coconut soup, bread, English butter	7
Potted brisket of Scottish beef, crisp bread, horseradish	9
Hot-smoked haddock, creme fraiche, dill, chive, pea & cucumber salad	9

To Follow

Slow roast Berkshire pork belly, mashed potato, honey roast carrots, savoy cabbage, tender stem broccoli, roasted apple & red wine gravy	18
Chargrilled steak burger, <i>served medium</i> , Monterey jack, bacon, brioche bun, red onion marmalade, baby gem, beef tomato, hand cut chips, ketchup, jalapeño mayo, slaw	18
Whole baked rainbow trout, chilli, lime & coriander butter, tender stem broccoli & new potatoes	22
Beer battered line caught haddock, beef dripping chips, garden peas, tartare sauce	16
Tagliatelle, sage & walnut pesto, butternut squash, broccoli, goats cheese, spinach, rocket, pine nut, parmesan	17
7oz fillet of Scottish beef, hand cut beef dripping chips, onion rings, field mushroom, grilled tomato, rocket, parmesan & pine nut salad	32
<i>Add blue cheese sauce, peppercorn sauce or garlic butter</i>	2

Sourdough Flatbreads

Margherita, tomato sauce, mozzarella	11
Goats cheese, balsamic roast cherry tomatoes, peppers, spring onion, mozzarella, rocket, crispy onions	14
Moroccan spiced lamb, roast peppers, sun blushed tomato, apricot, mozzarella, almonds	15

Please be advised all dishes are prepared in our kitchen where allergens are present. Please speak to a member of staff about any allergies or dietary restrictions



Fowlmere Tapas

Farmhouse slaw	4
Hand cut beef dripping chips, ketchup & jalapeño mayo	5
Houmous & sourdough flatbread	5
Tapenade & sourdough flatbread	5
Garden salad	5
Sweet potato fries, truffle oil & parmesan	6
Feta, olive & tomato salad	6/13
Onion rings & garlic mayo	6.5
Vegetable samosas & mango chutney	6.5
Chargrilled halloumi, mixed leaves & sweet chilli sauce	6.5
Chinese BBQ chicken thighs	6.5
Breaded whitebait, cayenne pepper & paprika mayo	7
Chorizo patatas bravas	7.5
Bacon, parmesan & anchovy salad	8
Tempura prawns & sweet chilli sauce	8
Cheese & garlic flatbread	8
Breaded ling goujons & tartare sauce	8
Cold platter of continental meat, piccalilli & sourdough flatbread	10.5
Tear & share chilli & garlic flatbread, houmous, sun blushed tomato cream cheese, sour cream & chive, olive tapenade & mixed salad	14

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