



Casual Dining Menu

Nibbles

Bread & Butter £2

Olives £3

Starters

Soup of the day £8

Cured salmon, beetroot, crème fraiche £9

Charcuterie – cured meats and pickles £8

Duck liver mousse, texture of heritage
carrots, endive £9

Mozzarella and heritage tomato salad £7

Mains

Creedy carver duck, pearl barley, pak choi,
lime jus £18

Courgette flower stuffed with wild
mushrooms, spring vegetables cooked with
olive oil, chopped truffle £14

Roasted fish of the day, leek fondue, roasted
leek, saffron potatoes, champagne sauce £17

8oz fillet steak, tomatoes, mushrooms,
chips, peppercorn sauce £26

Sides

Chips £4

Crushed potatoes £4

Seasonal vegetables £4

Fresh garden salad £4

Desserts

Tonka bean panna cotta, mixed berry
sorbet £8

Lemon tart with raspberry sorbet £7

Chocolate delice, hazelnut monte, salted
caramel ice cream £9

Selection of sorbets £6

Local cheese selection with crackers,
candied walnuts, quince and chutney £9

Coffee, tea and petit fours £4.00



Casual Dining Menu

Nibbles

Bread & Butter £2

Olives £3

Starters

Soup of the day £8

Cured salmon, beetroot, crème fraiche £9

Charcuterie – cured meats and pickles £8

Duck liver mousse, texture of heritage
carrots, endive £9

Mozzarella and heritage tomato salad £7

Mains

Creedy carver duck, pearl barley, pak choi,
lime jus £18

Courgette flower stuffed with wild
mushrooms, spring vegetables cooked with
olive oil, chopped truffle £14

Roasted fish of the day, leek fondue, roasted
leek, saffron potatoes, champagne sauce £17

8oz fillet steak, tomatoes, mushrooms,
chips, peppercorn sauce £26

Sides

Chips £4

Crushed potatoes £4

Seasonal vegetables £4

Fresh garden salad £4

Desserts

Tonka bean panna cotta, mixed berry
sorbet £8

Lemon tart with raspberry sorbet £7

Chocolate delice, hazelnut monte, salted
caramel ice cream £9

Selection of sorbets £6

Local cheese selection with crackers,
candied walnuts, quince and chutney £9

Coffee, tea and petit fours £4.00

Champagne & Sparkling Wines

Glass/Bottle

CHAMPAGNES

Ayala Brut Majeur - £18.50/ £75.00

Ayala Rosé Brut Majeur - £19.50/ £79.00

Bollinger Special Cuvee Brut - £99.00

SPARKLING WINES

Codorníu Cava Brut - £9.00/ £32.50

El Miracle Cava Brut Rose - £9.50/£37.00

Divici Prosecco - Italy £9.50/ £39.00

Sharpham Sparkling Wine -Devon £55.00

House Wines

WHITE WINE

Chardonnay-Viognier Laurent Miquel -£10.00/
£30.00

Danger Bay Sauvignon Blanc - £10.00/£30.00

Miopasso Pinot Grigio - Italy - £10.50/ £31.50

Acquae Picpoul de Pinet - France - £10.50/
£31.50

ROSE

Terrazzo, white zinfandel-California- £10.00/
£30.00

Sand Tropez - France - £10.25/ £30.75

RED WINE

Urmeneta Merlot-Chile- £10.00/ £30.00

Laurent Miquel, Syrah-Grenache-France- £10.50/
£31.50

True Zinfandel, Gran Rosso- £10.50/ £31.50

De Bortoli Pinot Noir VAT10-Australia- £11.00/
£33.00

Champagne & Sparkling Wines

Glass/Bottle

CHAMPAGNES

Ayala Brut Majeur - £18.50/ £75.00

Ayala Rosé Brut Majeur - £19.50/ £79.00

Bollinger Special Cuvee Brut - £99.00

SPARKLING WINES

Codorníu Cava Brut - £9.00/ £32.50

El Miracle Cava Brut Rose - £9.50/£37.00

Divici Prosecco - Italy £9.50/ £39.00

Sharpham Sparkling Wine -Devon £55.00

House Wines

WHITE WINE

Chardonnay-Viognier Laurent Miquel -£10.00/
£30.00

Danger Bay Sauvignon Blanc - £10.00/£30.00

Miopasso Pinot Grigio - Italy - £10.50/ £31.50

Acquae Picpoul de Pinet - France - £10.50/
£31.50

ROSE

Terrazzo, white zinfandel-California- £10.00/
£30.00

Sand Tropez - France - £10.25/ £30.75

RED WINE

Urmeneta Merlot-Chile- £10.00/ £30.00

Laurent Miquel, Syrah-Grenache-France- £10.50/
£31.50

True Zinfandel, Gran Rosso- £10.50/ £31.50

De Bortoli Pinot Noir VAT10-Australia- £11.00/
£33.00