

FOUND

Restaurant + Bar
Available from 12:00pm – 22:00pm

STARTERS

Soup of the day (V, VG) | £9.40
served with a bread roll

French onion soup, gruyere crouton | £10.25

Caesar salad | small – £10 / large – £14
Baby gem, anchovies, parmesan, croutons, poached egg
add chicken or bacon – 4.75 each

Smoked salmon | £14
Crème fraiche, shallots, crispy lil capers & potato cake

Ham hock & mustard terrine | £13.75
Piccalilli, grilled sourdough toast

**Crispy duck salad, toasted cashews,
figs, germe de soja (GF) | £15**
Pickled ginger & vinaigrette aux cinq épices

Slow baked heritage beetroots salad | £13
Chevre fromage, candied walnuts & pine nuts

Duck liver parfait | £12
Toasted brioche, spicy pear chutney

Warm sourdough loaf, seeded sourdough loaf | £4.50
With salted butter

MAINS

Pan fried fillet of sea bass | £25
Crushed potatoes, buttered leeks, champagne velouté
Wine recommendation – Estaciones Verdejo

Pates D'Alsace spaetzle lobster | £24
Wine recommendation – Palmer & Co brut reserve

Braised lamb shank | £27.85
Pearl onion, bottom mushroom & buttered mash potatoes
Wine recommendation – Les nuages pinot noir

Honey Roasted Duck Breast | £26.75
Braised lentils, heritage baby carrots & madeira jus
Wine recommendation – Bhillar plots tinto rioja alvaesa

Beef bourguignon | £27.25
Served in red wine sauce with dauphinoise potatoes
Wine recommendation – Les nuages pinot noir

8oz Armagnac flamed rib-eye steak | £29.25
Grilled tomato &, french fries with peppercorn sauce
Wine recommendation – Weemala shiraz viognier

Wild boar ragout, with pates D'alsace spaetzle | £25
Add Comte £2.25
Wine recommendation – Cotes du Rhone Rouge Haut de Brun Alain Jaume

**Slow braised wild mix mushrooms, bourguignon
with pomme purée (V, VG) | £22.25**
Wine recommendation – Gavi di Gavi

Velvety pearl barley (V, VG) | £19.50
Butternut squash puree, with fermented sultana's & crispy shallot
Wine recommendation – Stellenhurst chenin blanc

BRUNCH MENU

Available on weekends from 11:30am to 3pm

AFTERNOON TEA

Available daily – 1:30pm to 5pm
24 hours prior reservation required. Please speak to a member of staff for reservation

SIDES

French fries | £5

Add truffle salsa & Comte | £2.75

Tenderstem broccoli & lemon zest (V, VG) | £5

Dauphinoise potatoes | £5

Roast seasonal vegetables with honey (V, VG) | £5

Creamed spinach with nutmeg | £5.25

DESSERTS

Cherry bakewell cheesecake (V) | £8
Toasted almond with seasonal compote

Apple & seasonal mixed berries crumble | £9
Served with warm custard

Chocolate fondant (VG) | £10
Jude's vegan vanilla ice-cream (VG)

Vanilla & orange crème brûlée | £9
Served with shortbread

Sticky toffee pudding (GF) | £9.75
Caramel sauce, Jude's honeycomb ice cream

Caramelised pear tarte tatin | £13.75
With brandy crème anglaise

Vegan Jude's ice-cream / sorbet selection | £7
British produce cheese

Spicy pear chutney, celery, grapes, Scottish oat cakes
Choice of any two cheese – £9.75 / Choice of any three Slices – £14.75
Select from – Extra Mature Devonshire cheddar, Silton, Camembert

Set Menu

Available from 12:00 – 19:00

Two Course – £28 | Three Course – £35

Starters

Soup of the day, served with a bread roll (V, VG)

Caesar Salad

Baby gem, anchovies, parmesan, croutons, poached egg &
caesar dressing
Add chicken, or bacon £5.75 each

Duck Liver Parfait

Toasted brioche, spicy pear chutney

Mains

Pan fried fillet of sea bass

Mash potato, broccoli, Lemon & Tarragon Butter

Slow braised wild mix mushrooms, bourguignon (V, VG)

With pomme purée

Velvety pearl barley

Butternut squash purée, with fermented sultana's & crispy shallot

Desserts

Vanilla & orange crème brûlée

Served with shortbread

Cherry bakewell cheesecake (V)

Toasted almond with seasonal compote

British Produce Cheese

Select any two – Extra Mature Devonshire cheddar, Silton, Camembert
Spicy pear chutney, celery, grapes, Scottish oat cakes

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description does not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.