



**Popcorn – 1.50**  
Flavour of the day

**Bread with dips - 5.95**  
Crostini & rustic bread with dips

**Mixed Nuts - 2.95**  
Roasted

**Mixed Olives - 2.95**  
Lemon, Orange & Shallot Flavour

## Breakfast

### Full English Breakfast - 14.95

Sausage, hash brown, bacon, black pudding, eggs, mushrooms, beans, tomato and fried bread

### Herb Yogurt - 8.50 ✓

Poached egg, spicy butter, toasted sourdough

### Brioche - 10.50

Toasted brioche, pan-fried mushrooms, fried egg, Parmesan and Parma ham

### French Toast - 6.95 ✓

Honey and berry compote

### Home-made Porridge - 6.95

Honey, Maple syrup, fresh fruit. Vegan option available

### Pancakes - 8.25 ✓<sub>e</sub>

Choice of spinach & mushrooms or mixed berry compote

### Mini Butter Pastries- 3.50 ✓

Croissant, pain au raisin and pain au chocolate

### Avocado On Toast - 7.95 ✓

Home-made guacamole on toasted sourdough with choice of egg  
Vegan option available

### Veggie English Breakfast - 14.95 ✓

Veggie sausage, halloumi, hash brown, mushrooms, tomato and fried bread

### Kippers -10.20

Spinach, poached egg and toasted sourdough

### Egg Florentine - 8.50

Toasted English muffin, spinach, poached eggs and Hollandaise sauce

### Egg Benedict - 8.50

Toasted English muffin, back bacon, poached eggs and Hollandaise sauce

### Egg Royale - 10.20

Toasted English muffin, smoked salmon, poached eggs and Hollandaise sauce

### Croque Madame 10.50

Toasted ham and cheese sandwich topped with bechamelsauce and a fried egg

### Scrambled egg - 5.45 ✓

toasted sourdough bread

## Beverages

### Coffee's

Latte	<b>3.50</b>
Cappuccino	<b>3.50</b>
Flat White	<b>3.50</b>
Americano	<b>3.25</b>
White americano	<b>3.50</b>
Espresso	<b>2.30</b>
Double espresso	<b>2.60</b>
Mocha	<b>3.50</b>
Macchiato	<b>2.60</b>
Babycino	<b>2.00</b>
Decaf	<b>3.00</b>

### Pots of Tea - 3.50

Green & Matcha
Black tea
Litchfield Fairtrade
Red berry
Peppermint
Earl Grey
Decaf

### Hotel Chocolat - 3.75

Vanilla white chocolate - 36%
Nut milk - 45%
Milk chocolate - 50%
Salted caramel - 50%
Classic - 70%
Orange - 65%
Mint - 70%
Ghana - 85%

### Soft Drinks

Tonic water	<b>2.00</b>
Coca Cola	<b>3.00</b>
Coca Cola zero	<b>3.00</b>
Coca Cola diet	<b>3.00</b>
Sprite	<b>3.00</b>
Fanta	<b>3.00</b>
Fruit Juices	<b>2.00</b>
500ml Sparkling water	<b>1.25</b>
1 ltr Sparkling water	<b>2.50</b>
500ml Mineral water	<b>1.00</b>
1 ltr Mineral water	<b>2.00</b>
Cordial	<b>1.00</b>



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## Starters

### Soup of the Day - 7.50

Toasted sourdough  
Vegan option available

### Salmon Gravlax - 10.95

Beetroot marinated salmon, wakame sea herb, oatmeal bread, sour cream

### Ham Hock Terrine - 9.95

Ham hock and cheeks terrine, pea and pear puree, pickled onions, piccalilli and pata negra

### Calamari - 11.25

Lightly seasoned deep fried calamari with home-made aioli sauce

### Lamb - 11.95

Slow-cooked breast of lamb, gem lettuce, pickled cucumber, onions, mint yogurt

### Caprese - 8.25 ✓

Toasted bread topped with buffalo mozzarella, vine tomatoes, home-made pesto

### Garden Salad - 8.25 ✓

Fresh mixed salad leaves, spicy feta cheese, beetroot crumble, basil snow and aubergine.

### Home-made Fishcake 8.75

Cod and salmon fishcake, beurre blanc sauce

### Rainbow Trout - 10.95

Fennel and moretaine spicy nduja salami

## Mains

### Pan-Fried Cod - 24.00

Icelandic cod, Red beetroot risotto, sea bass tartare, crispy skin

**Beetroot Risotto - 18.00 ✓**  
Vegan option available

### Rib-eye - 28.00

8oz local Rib-eye steak, spicy and crispy new potatoes, herbs butter, Oyster mushrooms, Cherry tomatoes with a Sauce of your choice  
(Bearnaise, Red Wine or Peppercorn)

### Corn-fed Chicken Breast - 22.00

Pan-fried chicken breast, pickled quince, mushroom puree, corn textures and dry raspberries

### Sea Bass - 17.95

Crispy fillet of sea bass, sweet potato puree, olive, orange and capers sauce, chilly jam

### Braised Pork cheeks - 25.00

Slow-cooked pork cheeks, mashed potato, sultana ragu, pickled baby leeks, caraway sauce

### Mexican Pita - 15.00 ✓

Red kidney beans, courgettes, aubergine, corn, avocado, feta cheese or tofu, spicy burnt tomato sauce.  
Vegan option available

### Pork Belly - 18.25

Slow-cooked pork belly, celeriac puree & remoulade, kale, pickled baby onions

### Aubergine - 18.75 ✓

Roasted aubergine, tomato fondue, Miso glaze, sunflower seeds, bechamel sauce.  
Vegan option available

### King Prawns Linguine - 18.00

Pan-fried prawn, Napoli & bisque sauce, basil

## Side

- Bay leaf carrots in butter emulsion - 4.50
- Broccoli and cauliflower with lemon sauce - 4.50  
Vegan option available

- Sweet potato or french fries with parmesan and white truffle oil - 4.50
- New potatoes in dill and mint butter emulsion - 4.50



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## Sharers

*For one For two*

**From the Sea - 13.50 - 22.50**

*Celeriac remoulade, pickled cucumber, aioli, boiled egg, smoked salmon, smoked mackerel, smoked haddock*

**From the Land - 13.50 - 22.50**

*Chicken liver pate, Parma ham, salami, smoked duck breast, pickled onion, artichokes, toasted bread*


**Ploughman's Platter - 11.95 - 16.95**

*A selection of hard & semi hard cheese, Ham, Pork pie, garnish of egg, celery, pickled onions, chutney*

## Salads


**Caesar Salad - 9.15**

**Caesar Salad with Chicken - 14.95**

**Beetroot and Quinoa Salad - 9.25**   
*mint dressing*

**Mixed Leaf Salad - 8.25**

*Toasted Almond, dry figs, goat cheese*  
*Vegan option available*

**Black-eyed bean salad - 8.90** 

*Roasted red pepper, spring onion, crispy shallots*

## Burgers

All burgers served with a choice of Frech fries or sweet potatoes fries

**Satchmo's Burger - 16.20**

*Home-made beef (90%) and pork (10%) burger, onion marmalade, bacon, egg*

**Chicken Burger - 15.00**

*Corn-fed chicken breast, burger sauce and fresh salad*

**Veggie Burger - 12.90** 

*Portobello mushrooms, grilled halloumi and basil pesto mayonnaise*

## Desserts

**Warm Chocolate Fondant - 9.50**

*With bitter orange pate de fruit, Seville orange and Cointreau ice cream*

**Bakewell Tart - 8.95**

*Amarena cherries, salted almonds, yogurt and sea salt sorbet*

**Filo - 8.85**

*Caramelized filo pastry, vanilla cream, pistachio, cinnamon ice cream*

**Pear - 8.95**

*Poached pear in white wine, honey cremeux,, ginger crumble, lime, pear sorbet*

**Ice creams And Sorbets - 6.50** 

*A selection of the chef's home-made ice cream and Vegan sorbets*

**Profiteroles - 8.50**

*Vanilla cream, crispy choux pastry, chocolate sauce*

**Raspberry Brioche - 8.00**

*Bread and butter pudding, raspberries, white chocolatecrème Anglaise*

**Brownie - 7.50**

*Caramelized banana, vanilla ice cream*

**Cheese Board 15.00**

*A selection of hard & semi hard English cheeses with chutneyand crackers*

**Fruit Salad - 6.95** 