

À la carte

The traditional way to eat

All of our menus are created by Head Chef Leigh Morris and his team to show off the finest produce available – always seasonal and local where possible.

Our butchers are across the Market Square, our bread comes from Biggleswade and London, and our fish is delivered fresh to our door every morning. Everything else we make in-house.

Parties of up to 8 people can order on the day from our à la carte menu. Parties of 9 to 11 people are asked to pre-order, so that our chefs can guarantee your chosen dishes and keep your meal flowing smoothly!

If you are pre-ordering, please ask us for the most up-to-date menu before you circulate it to your party.

For parties of 12 or more, please see our seasonal social menus.

When and where?

Served any day of the week, 12-2.30pm and 6-9pm.

There is a separate menu for Sunday lunch, served 12-3pm.

We replace the roast section of the menu with a barbecue section during the summer months. It's still a roast, but cooked on the barbecue instead of in the oven, and it's served with fresh salads.