



Early Summer Menu 2024

Pea and wild garlic soup served with Iford Manor focaccia	£7.7
Yakitori oyster mushroom in a Vietnamese style summer roll, served with a peanut, pickled ginger and carrot salad	£8.6
Smoked mackerel rilette served on a caramelised red onion tarte fine with a beetroot slaw	£9.5
Salt cod bacalaito fritters served with pineapple hot sauce, ensalada verde and an avocado and lime dressing	£9.6
Prosciutto wrapped Wye Valley asparagus, with Hollandaise sauce and a hazelnut dukkah	£9.9
	
Jersey Royal Aloo Bonda served with a smoked aubergine Tarka Dhal, tamarind heritage tomatoes and toasted coconut sambal	£19.9
North African briouat with smoked tomato and goats cheese lentils, harissa and preserved lemon cauliflower couscous, and a Romesco sauce	£22.1
Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips	£23.9
Pan roasted guinea fowl supreme served with wild garlic Pomme Anna potatoes, charred hispi cabbage and a mushroom Madeira sauce	£26.9
Cumin spiced Barnsley lamb chop, served with feta and courgette keftedes, crushed minted peas, tzatziki, and a sundried tomato reduction	£27.8
Ribeye steak, served with a miso and caramelised onion compound butter, a flat mushroom, watercress and chunky chips	£28.5
Fish of the day	<i>Please ask</i>
	
Sorbet du jour	£6.9
Banoffee pie, banana cream and caramel served on a gingernut base	£7.6
Lemon curd crème brulée, served with an Earl Grey shortbread	£7.8
Kefir white chocolate parfait, served with peanut praline, caramac shards and a passionfruit glaze	£8.4
Selection of seasonal cheeses, served with crackers and a quince membrillo	£10.4



*(Lunch Mon-Fri)

£32pp
2 Courses

£37pp
3 Courses

Early Summer Set Menu 2024

Pea and wild garlic soup
served with Iford Manor focaccia

*Includes a complimentary
glass of house wine or soft
drink*

Yakitori oyster mushroom in a Vietnamese style summer roll
served with a peanut, pickled ginger and carrot salad

Smoked mackerel rilette
served on a caramelised red onion tarte fine with a beetroot slaw

Salt cod bacalaito fritters
served with pineapple hot sauce, ensalada verde, and avocado and lime dressing



Jersey Royal Aloo Bonda served with a smoked aubergine Tarka Dhal, tamarind heritage tomatoes and toasted coconut sambal

North African briouat with smoked tomato and goats cheese lentils, harissa and preserved lemon cauliflower couscous, and a Romesco sauce

Pan roasted guinea fowl supreme served with wild garlic Pomme Anna potatoes, charred hispi cabbage and a mushroom Madeira sauce

Cumin spiced Barnsley lamb chop, served with feta and courgette keftedes, crushed minted peas, tzatziki, and a sundried tomato reduction (£2 extra)

Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips

Charred Wye
Valley asparagus

£5.5

Mixed leaves
salad

£3.5

Chunky chips

£3.5

Jersey Royal
potatoes in herb
butter

£3.5



Sorbet du jour

Banoffee pie, banana cream and caramel served on a gingernut base

Lemon curd crème brûlée, served with an Earl Grey shortbread

Kefir white chocolate parfait, served with peanut praline, caramac shards and a passionfruit glaze

Selection of seasonal cheeses, served with crackers and a quince membrillo (£2 extra)



£32pp
2 Courses

£37pp
3 Courses
Served with bread and a complimentary glass of fizz

Pre Theatre Menu - Early Summer 2024

Pea and wild garlic soup
served with Iford Manor focaccia

Yakitori oyster mushroom in a Vietnamese style summer roll
served with a peanut, pickled ginger and carrot salad

Smoked mackerel rilette
served on a caramelised red onion tarte fine with a beetroot slaw

Salt cod bacalaito fritters
served with pineapple hot sauce, ensalada verde, and avocado and lime dressing



Jersey Royal Aloo Bonda served with a smoked aubergine Tarka Dhal, tamarind heritage tomatoes and toasted coconut sambal

North African briouat with smoked tomato and goats cheese lentils, harissa and preserved lemon cauliflower couscous, and a Romesco sauce

Pan roasted guinea fowl supreme served with wild garlic Pomme Anna potatoes, charred hispi cabbage and a mushroom Madeira sauce

Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips

Cumin spiced Barnsley lamb chop, served with feta and courgette keftedes, crushed minted peas, tzatziki, and a sundried tomato reduction (£2 extra)

Charred Wye
Valley asparagus

£5.5

Mixed leaves
salad

£3.5

Chunky chips

£3.5

Jersey Royal
potatoes in herb
butter

£3.5



Sorbet du jour

Banoffee pie, banana cream and caramel served on a gingernut base

Lemon curd crème brûlée, served with an Earl Grey shortbread


Kefir white chocolate parfait, served with peanut praline, caramac shards and a passionfruit glaze

Selection of seasonal cheeses, served with crackers and a quince membrillo (£2 extra)

- VGN** Vegan
V Vegetarian
DF Dairy Free
GF Gluten Free
N Contains nuts

Early Summer Menu 2024



V (VGN DF & GF on request)	Pea and wild garlic soup served with Iford Manor focaccia	£7.7
VGN DF GF N	Yakitori oyster mushroom in a Vietnamese style summer roll, served with a peanut, pickled ginger and carrot salad	£8.6
	Smoked mackerel rilette served on a caramelised red onion tarte fine with a beetroot slaw	£9.5
DF & GF	Salt cod bacalaito fritters served with pineapple hot sauce, ensalada verde and an avocado and lime dressing	£9.6
N GF	Prosciutto wrapped Wye Valley asparagus, with Hollandaise sauce and a hazelnut dukkah	£9.9
		
VGN DF GF	Jersey Royal Aloo Bonda served with a smoked aubergine Tarka Dhal, tamarind heritage tomatoes and toasted coconut sambal	£19.9
N V	North African briouat with smoked tomato and goats cheese lentils, harissa and preserved lemon cauliflower couscous, and a Romesco sauce	£21.4
GF DF on request	Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips	£23.9
GF	Pan roasted guinea fowl supreme served with wild garlic Pomme Anna potatoes, charred hispi cabbage and a mushroom Madeira sauce	£26.9
GF (DF on request)	Cumin spiced Barnsley lamb chop, served with feta and courgette keftedes, crushed minted peas, tzatziki, and a sundried tomato reduction	£27.8
GF (DF on request)	Ribeye steak, served with a miso and carmelised onion compound butter, a flat mushroom, watercress and chunky chips	£28.5
Please ask	Fish of the day	Please ask

Charred Wye Valley asparagus £5.5
VGN GF DF

Mixed leaf salad £3.5
V DF GF

Chunky chips £3.5
VGN DF GF

Jersey Royal potatoes in herb butter £3.5
GF VGN/DF without butter

VGN DF GF	Sorbet du jour	£6.9
V	Banoffee pie, banana cream and caramel served on a gingernut base	£7.6
V GF on request	Lemon curd crème brûlée, served with an Earl Grey shortbread	£7.8
V GF N	Kefir white chocolate parfait, served with peanut praline, caramac shards and a passion-fruit glaze	£8.4
V	Selection of seasonal cheeses, served with crackers and a quince membrillo	£10.4

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free.

We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England.

We add a voluntary service charge of 10%, and all tips go entirely to the staff.