

# Restaurant Menu

## Nibbles & Sharers

- Warm Sourdough Bread & Flavoured Butters** ... £6  
Beef Jus Butter, Wild Mushroom & Truffle Butter, Maldon Sea Salt Butter.
- Misto Oliva Olives (v,gf)** ..... £3.5
- Crisp Fried Halloumi Sticks (v,gfa)** ..... £4.8  
Sweet Chilli & Mango Salsa.
- Italian Cold Cut Meats (gfa)** ..... £8.5  
Coppa, Milano Salami, Finocchiona & Prosciutto, Garlic & Basil Dressed Olives, Bread & Aoli.  
+ Add Goats Cheese & Cheddar £3.5
- Box Baked Camembert (v)** ..... £13  
Red Onion Jam, Rosemary & Garlic Ciabatta Toasts.
- Grilled King Tiger Prawns (gfa)** ..... 5 @ £8, 10 @ £16  
Marinated in Garlic, Chilli Smoked Paprika & Lime Oil, Crusty Bread.

## Starters

- Soup of the Day** ..... £6  
Please ask your server for todays flavour.
- Caramelised Red Onion Tart (v)** ..... £7.5  
Goats Cheese, Fig, Pine Nuts & Thyme Leaves
- Chinese Pulled Pork Bon Bons** ..... £7  
Pickled Cucumber, Spring Onions, Hoisin Sauce.
- "Smokies"** ..... £8.5  
Oven Baked Smoked Haddock, King Prawn, Leek & Cheese Dipping Pot. Garlic Toast.
- Salt & Szechuan Peppered Squid (gfa)** ..... £7.5  
Aoli, Chilli Flake, Coriander & Lime.
- Pork & Chorizo Scotch Egg** ..... £6.5  
Sriracha Mayonnaise.

## Pasta, Risotto & Salad

- Aromatic Crispy Duck Salad** ..... £9 / £14  
Sticky Plum Sauce, Pickled Radishes, Spring Onions, Bean Sprouts, Carrots, Coriander & Sesame Seeds.
- Squid Ink Risotto** ..... £8.5 / £15.5  
Spring Onion, Squid & Prawn Risotto. Finished with Parmesan & Squid Ink.
- 'Shellfishguine'** ..... £9 / £16  
Linguine in a White Wine & Shellfish Cream with Tiger Prawns, Blue Swimmer Crab, Mussels, Chilli & Parsley.
- Tagliatelle Carbonara** ..... £8.5 / £15  
Smoked Italian Pancetta, Garlic & Parmesan.
- Linguine Bolognese** ..... £7.5 / £14  
A rich, slow-cooked minced Beef Ragù, Cheddar & Parmesan.
- Macaroni Cheese, Truffle Crumb (v)** ..... £6.5 / £12.5  
Add Bolognese £2

## Main Courses

- Pie of the Day** ..... £13.5  
Puff Pastry Top, Buttered Mash, Garden Peas & Gravy.
- A Trio of Woburn Sausages** ..... £14.5  
3 flavours of butchers sausages, buttered mash, Guinness gravy & onion Jam.
- Aylesbury Duck Breast** ..... £19  
Dauphinois potatoes, heritage carrots, Cherry Griottines.
- Honey Roasted Ham Hock & Mustard** ..... £16  
Braised red cabbage, leek potato & butter bean pot.
- Chefs Fish Dish of the Day** ..... Market Price  
Please ask your server for todays delight.
- 'Hake & Chips' (gfa)** ..... £14.5  
Hake Fillet, fried in Sourdough Beer Batter, Home Made Tartare Sauce, Garden Peas, Hand Cut Chips.
- Wild Mushroom Stroganoff (v,gf)** ..... £15  
Sautéed Wild Mushrooms, Flamed Cognac & Creme Fraiche, Cornichons, Silverskin Onions, Fresh Parsley & Paprika. Basmati Rice.

## From the Grill

**Aubrey Allen's Dry Aged Beef. British grass fed cattle, graded for fat marbling & consistency. Dry Aged on the bone for a minimum of 28 days to ensure only the very best in tenderness & flavour. Enjoy!**

All Steaks are served with Roasted Portabello Mushroom, Blistered Cherry Vine Tomatoes & Hand Cut Chips. (gfa)

- Char-grilled Sirloin 225g** ..... £24
- Char-griled Ribeye 250g** ..... £26
- Pan Roasted Fillet 200g** ..... £28.5

### Why not try our.....

- Beef Jus & Café de Paris Butter** ..... £2
- Wild mushroom stroganoff** ..... £2.5
- Brandy & Green Peppercorn Sauce** ..... £2.5
- Go Surf & Turf, Add King Tiger Prawns** ..... £3
- Aubrey Allen Dry Aged Beef Burger 200g** ..... £13.5  
Simply Hand Pressed Mincied Trim from Aubrey Allen's Dry Aged Beef, Lightly Seasoned & Served in a Toasted Brioche Bun, Sweet Pickle Mayo, Curly Lettuce, Red Onion, Tomato, Gherkin, our Home Made Smoky Bacon Ketchup & Skinny Fries.  
+ Top your Burger with.... Caramelised Onions, Cheese, Bacon or Roquefort, £1 each

## Sides

- Skinny Fries or Hand Cut Chips** ..... £3.5
- Chips & Peppercorn Sauce** ..... £6
- Mixed Leaf Salad** ..... £3
- Buttered Seasonal Vegetables** ..... £3.5
- Beer Battered Onion Rings** ..... £3
- Macaroni Cheese** ..... £4



## Curry Corner

- Spicy Squash & Halloumi Curry (v, gf)** ..... £11  
A variation of a Southern Indian inspired dish, conjuring up a tangy taste of tamarind and chilli. Tempered by the creamy smoothness of coconut. An emphasis on fragrant whole spices and fair amount of silky gravy.
- Masala Chicken (gf)** ..... £12  
A Classic North Indian Dish. Tender Chicken Thigh Pieces cooked in a Rich Spicy Onion & Tomato Masala. This dish has unique flavours of Fenugreek Leaves and Whole Cumin, finished with fresh Coriander, truly blissful.
- Malaysian Fish Curry (gf)** ..... £14.5  
This popular aromatic coconut curry is found wildly across Malaysia and Singapore, boasting fresh flavours of lemon grass, tamarind & turmeric, salmon peices, squid and king prawns are poached in its sauce.
- Basmati Rice** ..... £2.5
- Pilau Rice** ..... £3
- Jasmine Rice** ..... £3
- Onion Bhaji & Sweet Mango Raitha.** ..... £3.5

## Sandwiches

**Sandwiches available lunch times only Monday to Saturday and served with either a choice of Skinny Fries or Side Salad.**

- Red Lion Toasted Club Sandwich** ..... £9.5  
Chargrilled Chicken, Woburn Country's Oak Smoked Bacon & Cheese Melt, Lettuce, Tomato and Red Onion. On Thick Slices of White or Brown Toast.
- Croque-Monsieur** ..... £9  
Hand carved ham, bechamel & Gruyer cheese toasted sandwich.
- Croque-Madame** ..... £9.5  
Croque-Monsieur topped with fried egg.
- Steak Ciabatta** ..... £12  
Aubery's Chargrilled Sirloin Minute Steak, Red Onion Jam, Philadelphia Cheese & Curly Lettuce.
- Fish Buttie** ..... £8.5  
Beer Battered Fish Goujons, Home made Tartare Sauce, Curly Lettuce. On Thick sliced White or Brown Bread.
- Aromatic Thai Style Vege Burger (v)** ..... £12  
Served in a Toasted brioche Bun, Sweet Pickle Mayo, Curly Lettuce, Sliced Red Onion, Gherkin, Sweet Chilli Sauce.  
+ Add Caramelised Onions, Cheddar or Roquefort £1 Each

## Sunday Roasts

**All served with Roasted Potatoes, Honey Glazed Parsnips & Carrots, Seasonal Vegetables, Cauliflower Cheese, & Lashings of Gravy!**

**Aubrey Allen**  
The Chef's Butcher

- Dry Aged Aubrey Allen Roast Rib-Eye of Beef** .. £16  
with Yorkshire Pudding.
- 'Mini Hog Roast'** ..... £14  
Fennel Cured Loin & Belly of Outdoor Reared Pork, Stuffed with Sausage Meat & Apricots, Slow Roasted. Served with Crackling & Homemade Apple Sauce.
- Roast Leg of Lamb** ..... £15  
Studded with Rosemary & Garlic.
- Can't decide?** ..... £17.5  
Why not try a slice of each?
- Nut Roast Wellington** ..... £13.5  
Mushroom, Squash, Spinach, Polenta & Cheddar Wrapped in Pastry, served with Vegetarian Gravy.

## Sweets

- Three Scoops of Luxury Italian Gelato or Sorbetto by Rossa (gf)** ..... £6  
Gelato - Madagascan Vanilla, Belgian Chocolate, Strawberries & Cream, Crème Caramel, Pistachio, or Black Cherry. Sorbetto - Lemon, Raspberry or Mango.
- 'Black & Blue'** ..... £8.5  
Panna cotta, Blackberries and Cassis, Earl Grey Tea Poached Pears, mini Meringues, Blueberry Sorbet, Torched Figs.
- 'Millionaire's Delice'** ..... £7.5  
Shortbread, Chocolate, Salted Caramel Ice Cream, Candied Pecans.
- 'Pina colada'** ..... £7  
Set Coconut and Vanilla Cream, Mango Pineapple Malibu, Baby Meringues and Sorbet.
- Spiced Toffee Apple Crumble** ..... £6.5  
Crumble Top Biscuit, Caramel Custard
- Sticky Date Pudding** ..... £6.5  
Toffee Sauce, Vanilla Bean Gelato, Pecans.
- A Selection of British Artisan Cheese** ..... £8.5  
Served with Quince Preserve, Red Wine Confit, Celery Sticks, Grapes & Biscuits.  
+ *Bosworth Ash, Oglesheild, Lyburn Smoked & Cashel Blue.*