



## Starters

**Salad of Goats cheese and beetroot - 8.50**  
Kidderton Ash goats' cheese, walnut dressing (v)

**Baked camembert with fresh herbs - 10.50**  
Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil (v)

**Cocktail of Atlantic prawns - 10.50**  
Brown bread and butter and sauce Marie Rose

**Tempura of calamari - 8.95**  
Sauce tartare, fresh lemon

**Salad of chicory - 7.75**  
Candied hazelnuts, fresh pear and vintage stilton (v)

**Carrot and orange soup - 7.50**  
Picked Chervil leaves (v)

## Mains

**Coq and shrimp curry - 18.50**  
Served with buttered rice, fresh mango

**Roast rump of lamb a la dijonnaise -24.50**  
Served with gratin dauphinoise, haricots verts, rosemary roasting juices

**Roast chicken a la forestiere - 16.95**  
Served with fricassee of wild mushrooms, Madeira roasting juices

**Traditional turkey platter - 17.95**  
Served with all the trimmings bread sauce, cranberry and roasting juices

**Festive steak ale pie - 15.95**  
Served with mashed potatoes and jus

**Salad Lyonnaise - 12.50**  
Served with crispy bacon, hen's egg, curly endive, croutons, vinaigrette

**Syon's fish and chips -17.50**  
Served with mushy peas, sauce tartare

**Festive roasted butternut squash risotto (v) - 15.25**

**Gnocchi pomodoro with fresh basil - 13.50**  
Served with fricassee of wild mushrooms and fresh herbs (v)

**Baked macaroni cheese with poached hen's egg - 13.50**  
Served with green salad and truffle dressing (v)

## Burgers

**The French - 14.50**  
Melted cheese, onion rings, dijon mayonnaise

**The American - 14.95**  
Melted cheese, crispy bacon, pickled cucumber

**The Alex James - 14.95**  
Melted blue cheese, crispy streaky bacon

All our beef burgers are finished in BBO glaze and served in a brioche bun with pommes frites.

## Steaks

**Grilled 35 day aged ribeye, 10oz - 28.95**

**Grilled 35 day aged sirloin, 10oz - 28.95**

**Grilled centre cut fillet, 8oz - 32.50**

**Roast chateaubriand for two, 16oz - 59.00**

**Grilled 35 day aged T-bone, 16oz - 31.95**

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing.

## Sauces

**Classic peppercorn and brandy sauce - 3.50**

**Béarnaise sauce with fresh tarragon - 3.50**

**Grilled wild mushrooms in garlic butter - 3.50**

**Snails and garlic butter - 5.50**





## Desserts

**Fresh blueberry cheesecake - 6.25**

**Classic dark chocolate mousse - 6.25**

**Cambridge burnt cream (v) - 6.25**

**Sticky toffee pudding  
with butterscotch sauce (v) - 6.25**

**Eton mess (v) - 6.25**

**Traditional Christmas pudding  
with Anglaise sauce (v) - 6.25**

**Festive vanilla panna cotta  
served with fruit compote (v) - 6.25**

**Traditional festive cheese platter (v) - 6.25**

**Coffee and mini mince pies (v) - 6.25**