



~ Tuesday 8th January 2019 ~

## Starters

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Nocellara olives £3.95

**Chicken liver pâté** with carrot and apricot chutney and granary toast £6.95

**Five spiced duck leg** with spring onion, cucumber, hoisin sauce and pancakes £7.95

**Tempura fried vegetables** with sweet chilli sauce £5.75

**Whipped goat's cheese** with pumpkin seed granola and gazpacho jelly £6.95

## Mains

.....  
**Warm crispy beef salad** with sweet chilli dressing and cashew nuts £13.95

**Braised shoulder of lamb** served with dauphinoise potatoes, seasonal vegetables and gravy £17.25

**Steak burger** topped with grilled bacon and Cheddar, served with coleslaw and chips £13.45

**Deep fried cod** in beer batter with chips, mushy peas and tartare sauce £13.75/9.95

**Game suet pudding (venison, pheasant and rabbit)** with mash and buttered greens £14.95

**Sweet potato, pumpkin and chick pea tagine** with lemon and coriander cous cous £11.95

**Malaysian fish stew** with sticky coconut rice and steamed pak choi £15.95

**Home Farm pork sausages** with mash, buttered greens and onion gravy £11.95/8.95

**10oz Rump steak** with Dijon and tarragon butter, portobello mushrooms, tomato and chips £18.95

## Puddings

.....  
**Sticky toffee pudding** with toffee sauce and vanilla ice cream £6.25

**Triple chocolate brownie** with chocolate sauce and vanilla ice cream £6.25

**Bread and butter pudding** with apricot sauce and clotted cream £5.95

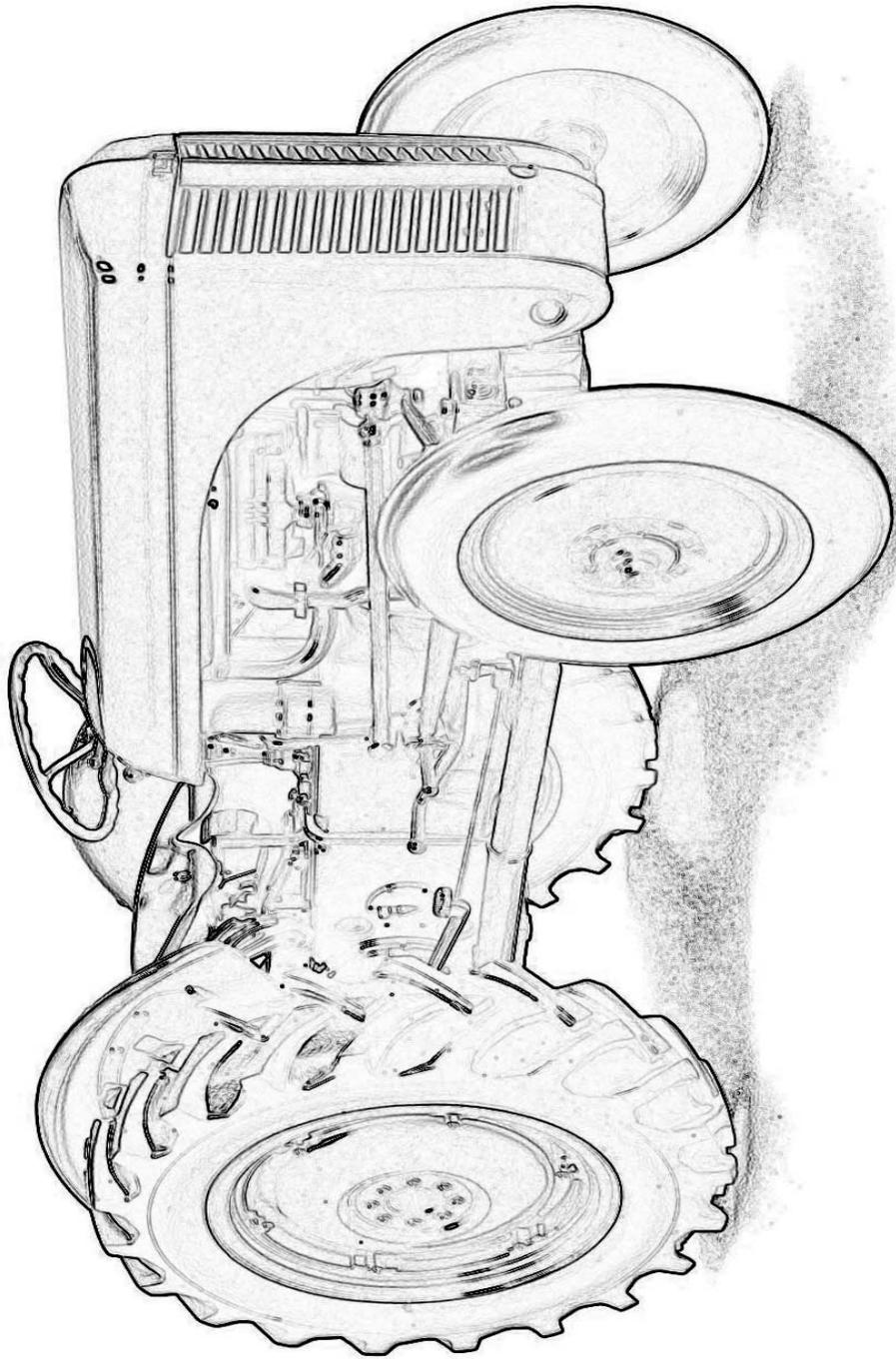
**Crème brûlée** with shortbread biscuits £5.95

**Toasted waffle** with glazed pineapple, passion fruit sauce and coconut ice cream £6.45

**Dark chocolate and orange tart** with mandarin sorbet £6.25

*We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.*

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# The Architect

With Allergen Information

~ Tuesday 8th January 2019 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

## Starters

.....  
Nocellara olives £3.95

*Contains: Sulphur Dioxide*

**Chicken liver pâté** with carrot and apricot chutney and granary toast £6.95

*Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide*

**Five spiced duck leg** with spring onion, cucumber, hoisin sauce and pancakes £7.95

*Contains: Gluten, Soya, Sesame*

**Tempura fried vegetables** with sweet chilli sauce £5.75

*Contains: Gluten, Sesame, Sulphur Dioxide*

**Whipped goat's cheese** with pumpkin seed granola and gazpacho jelly £6.95

*Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide*

## Mains

.....  
**Warm crispy beef salad** with sweet chilli dressing and cashew nuts £13.95

*Contains: Nuts, Celery, Sesame, Sulphur Dioxide*

**Braised shoulder of lamb** served with dauphinoise potatoes, seasonal vegetables and gravy £17.25

*Contains: Milk, Celery, Sulphur Dioxide*

**Steak burger** topped with grilled bacon and Cheddar, served with coleslaw and chips £13.45

*Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide*

**Deep fried cod** in beer batter with chips, mushy peas and tartare sauce £13.75

*Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide*

**Game suet pudding (venison, pheasant and rabbit)** with mash and buttered greens £14.95

*Contains: Milk, Celery, Sulphur Dioxide*

**Sweet potato, pumpkin and chick pea tagine** with lemon and coriander cous cous £11.95

*Contains: Gluten, Celery, Sulphur Dioxide*

**Malaysian fish stew** with sticky coconut rice and steamed pak choi £15.95

*Contains: Crustaceans, Molluscs, Fish, Celery*

**Home Farm pork sausages** with mash, buttered greens and onion gravy £11.95

*Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide*

**10oz Rump steak** with Dijon and tarragon butter, portobello mushrooms, tomato and chips £18.95

*Contains: Milk, Mustard, Sulphur Dioxide*

## Puddings

Stickiest toffee pudding with toffee sauce and vanilla ice cream £6.25

*Contains: Egg, Soya, Milk*

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.25

*Contains: Egg, Soya, Milk*

Bread and butter pudding with apricot sauce and clotted cream £5.95

*Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide*

Crème brûlée with shortbread biscuits £5.95

*Contains: Gluten, Egg, Milk*

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream £6.45

*Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide*

Dark chocolate and orange tart with mandarin sorbet £6.25

*Contains: Gluten, Nuts, Soya*

## The Architect

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Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

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