

# FOUND

Restaurant + Bar  
Available from 12:00pm – 22:00pm

## STARTERS

**Soup of the day (V, VG, GF) | £9**

**French onion soup, gruyere crouton | £10**

**Chicken caesar salad | £14**

Baby gem, anchovies, parmesan, croutons, poached egg & caesar dressing

**Smoked salmon | £14**

Crème fraîche, shallots, crispy caperberries & potato cake

**Smoked mackerel pâté | £12**

Pickled shallot & cucumber, spicy pear chutney & toasted sourdough

**Crispy duck salad, toasted cashews, sesame seeds  
figs, germe de soja (GF) | £14**

Pickled ginger & vinaigrette aux cinq épices

**Creamed truffled wild mushroom | £12**

Served with charred grilled brioche & comte

**Endive salad | £12**

Candied walnuts, plum & clementine, fermented sultana's,  
honey mustard dressing

**Warm sourdough loaf, seeded sourdough loaf | £4.50**

With salted butter

## MAINS

**Pan fried fillet of sea bream | £23**

Saffron mash, broccoli, confit cherry tomato, Beurre Noisette

**Braised lamb shank | £24.5**

Pearl onion, bottom mushroom & buttered mash potatoes

**Honey roasted duck breast | £24**

Crushed potatoes, black olives, shallot, heritage baby carrots, madeira jus

**Beef bourguignon | £24.85**

Served in red wine sauce with dauphinoise potatoes

**8oz Armagnac flamed rib-eye steak | £27**

Confit cherry tomato &, french fries with peppercorn sauce

**Chicken supreme | £23**

Girolles chanterelle mushrooms, truffle mashed potato, tenderstem broccoli,  
mushroom gravy

**Wild boar ragout | £22.5**

With Pates D'Alsace spaetzle  
add comte £2.25

**Slow braised wild mix mushrooms bourguignon  
with pomme purée (GF) | £21**

**Velvety pearl barley (V, VG) | £18.5**

Butternut squash puree, with fermented sultana's & crispy shallot

## BRUNCH Menu

Available on weekends – 11:30am to 3pm

## AFTERNOON TEA

Available daily – 1:30pm to 5pm

24 hours prior reservation required. Please speak to a member of staff  
for reservations

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.

## SIDES

**French fries | £4.75**

**Add truffle salsa & comte | £2.75**

**Green beans with confit shallots (V, VG GF) | £5**

**Sweet potatoes fries | £5**

**Tenderstem broccoli & lemon zest (V, VG GF) | £5**

**Dauphinoise potatoes | £5**

**Roast seasonal vegetables with honey (GF) | £5**

## DESSERTS

**Cherry bakewell cheesecake (V) | £8**

Toasted almond with seasonal compote

**Apple & seasonal mixed berries crumble (GF) | £9.25**

Served with warm custard

**Triple chocolate brownie (GF) | £9.50**

Jude's vegan Vanilla ice-cream (VG)

**Vanilla & orange crème brûlée | £9**

Served with shortbread

**Sticky toffee pudding (GF) | £9.75**

Caramel sauce, Jude's honeycomb ice cream

**Selection chef sharing desserts (GF) | £13.75**

Blueberry & lavender flowers cheesecake, black forest cake,  
mango & passion fruit indulgence, pistachio & vanilla mousse with strawberries  
and elderflowers

**British produce cheese**

Spicy pear chutney, celery, grapes, Scottish oat cakes  
Choice of any two cheese – £9.75 / Choice of any three Slices – £14.75  
Select from – Extra Mature Devonshire cheddar, Silton, Camembert

**Vegan Jude's ice-cream / sorbet selection | £7**

## Express Set Menu

Available from 12:00 – 19:00

**Two Course – £28**

### Starters

**Soup of the day (V, VG, GF)**

**Caesar salad**

Baby gem, anchovies, parmesan, croutons, poached egg & caesar dressing  
Add chicken, or prawns, bacon £5.75 each

**Duck liver parfait**

Toasted brioche, spicy pear chutney

### Mains

**Velvety pearl barley (V, VG)**

Butternut squash purée, with fermented sultana's & crispy shallot

**Chicken supreme with girolles chanterelle mushrooms**

Mashed potato & mushroom gravy

**Slow braised wild mix mushrooms, bourguignon**

With pomme purée

### Desserts

**Triple chocolate brownie (GF)**

Jude's vegan vanilla ice-cream (VG)

**Vanilla & orange crème brûlée**

Served with shortbread

**British produce cheese**

Select any two – Extra Mature Devonshire cheddar, Silton, Camembert  
Spicy pear chutney, celery, grapes, Scottish oat cakes