

STARTERS

SOUP OF THE DAY (ve) | 7.50

CHARRED PEACH | 9.50

Burrata, puffed wild rice, roquette, raspberry vinaigrette (v)

CHICKEN & CHORIZO SCOTCH EGG | 10

Tomato and chilli jam, roasted corn, radish

HOME SMOKED SALMON | 12

Vodka compressed cucumber, dill sour cream, beetroot purée, fennel oil, crispy capers, home made crumpet

ANTIPASTI | 11 for one / 18 for two

Cured meat selection, marinated olives, cornichon, duck rilette, breads, olive oil, balsamic



MAIN PLATES

SOUTHERN FRIED ENOKI BURGER | 17

Sweet pickled cucumber, lambs lettuce, siracha mayonnaise, fries, slaw (ve)

HERB CRUSTED RACK OF LAMB | 35

Pressed lamb shoulder, olive tapenade, cumin & carrot purée, potato terrine, red wine jus, mint oil

BEER BATTERED HADDOCK | 17.50

Triple cooked chips, pea purée, tartar sauce

BEEF BURGER | 18.50

Bbq pulled pork, home smoked cheddar, pickled cucumber, pork crackling, fries, apple slaw

MOULES MARINIÈRE | 17.50

Smoked bacon and cider cream sauce, fries, garlic sourdough

FRESH SPAGHETTI | 16.50

Basil pesto, broad bean, asparagus, toasted pistachio, roasted vine tomato (ve)

PAN FRIED SEA TROUT | 26

Crab & saffron bisque, confit fondant potato, clam, bronze fennel, lovage oil

SIRLOIN STEAK | 30

Beer braised shallot, slow roast garlic thyme tomato, mushroom ketchup

CHICKEN 'PIE' - CHICKEN & LEEK BALLOTINE | 18

Mushroom duxelles, pancetta, puff pastry, creamed potato, red wine jus, buttered greens

PORK RIBEYE | 24

Creamed celeriac, glazed baby carrots, caramelised pear & cider demi-glace, kale

SIDES GARDEN SALAD | 4 SEASONAL VEG | 4 ONION RINGS | 4 FRIES | 4.50

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

DESSERTS

BANANA SPLIT | 9.50

Caramelised hazelnut cream, dark chocolate soil, passion fruit gel
caramel honeycomb ice cream, dark chocolate sauce

TIRAMISU | 9.50

Amaretti biscuit, chocolate sponge, Kahlua & espresso syrup, vanilla mascarpone,
dark chocolate caramel

SHERRY TRIFLE | 8.50

Macerated strawberries, summer fruit jelly, madeira sponge, vanilla crème pâtissière,
chantilly cream, dehydrated raspberry

STICKY TOFFEE PUDDING | 8

Butterscotch sauce, rum & raisin ice cream

SELECTION OF BRITISH CHEESE | 13 / 18

3 or 5 cheeses, artisan biscuits, winter chutney, apple, celery



CHEESE NOTES

BEAUVALE

Made by Robin Scales at Cropwell Bishop Creamery in the Vale of Belvoir. Robin wanted to make a soft British blue to rival its continental cousins. The cheese has a smooth, mellow flavour which melts in the mouth.

WIGMORE

Made by Anne and Andy Wigmore of Village Maid Cheeses in Berkshire. The cheese is their namesake and is matured for 5 to 6 weeks. A bloomy rinded cheese with a creamy texture and a sweet, delicate and wildflower flavour.

MINGER

Made by Highland Fine Cheeses in Tain, Scotland, Minger is a soft washed rind cheese with a pungent aroma that you'd expect from this type of cheese. The texture is soft and silky with a satisfying ooze when the cheese is cut, giving way to a strong, yet not aggressive flavour. She might be called a Minger, but really she's a true lady.

LONG CLAWSON STILTON

Long Clawson Blue Stilton is an award-winning cheese taking home UK Supreme Champion Cheese at the Global Cheese awards. It is made in the heart of the Vale of Belvoir by Master Cheesemakers who began crafting cheese over 100 years ago. Matured for 8 weeks, this stilton has a crumbly yet creamy texture.

FAT COW

A semi hard, washed rind cheese handcrafted by Ruaraidh Stone, Highland Fine Cheeses in Tain. Fat Cow has a strong meaty aroma with a delicate sweet flavour and smooth texture. The cheese is pasteurised and suitable for vegetarians. (v)

