

STARTERS

SOUP OF THE DAY | 7.50

Baked bread (ve*) (gf*)

BELLY PORK BURNT ENDS | 8

Garlic sourdough

SURF AND TURF | 10

Black pudding scotch egg on celeriac remoulade, smoke salmon and prawn fishcake with dill crème fraîche on samphire

TRIO OF PRAWNS | 10

Lemon and dill Atlantic prawns, tempura king prawns, langoustine, smashed avocado, sourdough croute, charred lemon and torched cherry tomatoes (gf*)

BURRATA BRUSCHETTA | 8.50

Burrata cheese, sugar snap peas, green beans, radish, broad beans, fresh chilli and mint oil (v) (gf*)

MAIN PLATES

BEEF SHORT RIB | 24

18hr braised beef short rib, pomme nerf, bourbon butter braised veg, smokey beef jus (gf)

BELLY PORK | 18.50

Cider braised belly pork, garlic and thyme fondant, turned apples, black pudding bon bon, crispy kale, creamed cider sauce (gf*)

FISH AND CHIPS | 17.50

Milk battered haddock, triple cooked chips, minted pea purée, tartar sauce, charred lemon (gf*)

BURGER, FRENCH FRIES & COLESLAW;

Halloumi, tomato chilli jam, crispy onions | 16 (v) (gf*)

Chipotle buttermilk chicken, candied bacon, smoked cheese | 17.50 (gf*)

Chorizo, stuffed chilli cheese poppers | 18 (gf*)

TAGINE | 16.50

Moroccan spiced vegetables, coriander coconut rice (ve) (gf)

LEMON SOLE | 23

Smoked leeks, langoustine and clam cream, citrus oil (gf)

PIE OF THE DAY | 18

Creamed mash, seasonal vegetables

SIRLOIN STEAK | 30

Triple cooked chips, cherry vine tomatoes, confit garlic, braised shallot (gf)

Sauces - Diane / Peppercorn / Port & Stilton | 4.50



SIDES

FRIES | 4.50

TRIPLE COOKED CHIPS | 4.50

ONION RINGS | 4

TEMPURA PRAWNS | 8

SIDE SALAD | 4

SEASONAL VEG | 4

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

DIETARY KEY: (v) VEGETARIAN | (ve) VEGAN | (gf) GLUTEN FREE | (gf*) GLUTEN FREE OPTION AVAILABLE



DESSERTS

CRÈME BRÛLÉE | 8.50

Homemade short bread biscuit (gf*)

Please ask for today's flavour

AFFOGATO | 7.50

Espresso, affogato ice cream, homemade shortbread (gf*)

CHILLI CHOCOLATE BROWNIE | 8

Cherry gel, raspberry sorbet

STICKY TOFFEE PUDDING | 8

Toffee sauce, salted caramel ice cream

CHEESE BOARD | 13 / 18

3 or 5 cheeses, crackers, celery, grapes, apple, chutney



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 (v)

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.



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