

## To Start

Chef's Soup of The Day	6.00
Chicken and Foie Gras Parfait, Toasted Brioche, Sous Vide Pear, Pear & Walnut Puree (N) (GF*)	9.00
Mushroom & Chestnut Roulade, Tarragon Pesto Fermented Cranberries, Cranberry Gel (N) (GF)	6.50
Supreme & Bon Bon of Pigeon, Pickled Apple, Celeriac, Beetroot Ketchup	7.50
Indian Spiced Scallops, Cauliflower Pakora, Dahl, Cumin Yoghurt, Mango, Hydrated Sultanas (GF*)	9.00

## Signature Mains

Loin of Venison, Venison Croquette, Black Garlic, Red Cabbage Purée, Sprout Petals, Bacon, Chestnut, Celeriac Fondants (N)	24.00
Braised Broccoli, Smoked Almonds, Lemon Purée, Chestnut Gnocchi, Nori, Stilton Beignets (N) (V)	16.00
Confit Pork Belly, Roasted Scallops, Black Pudding, Apple & Shallots (GF*)	22.00
Turbot Poached in Kombu Brine, Goats Cheese & Cauliflower Puree, King Prawns, Herb Sauce (GF*)	23.00
Braised Ox Cheek, Portobello Mushroom, Parsnip Mash, Celeriac & Yeast Purée, Bone Marrow Crumb (GF*)	20.00

## To Finish

Please allow 15-20 minutes for preparation and cooking

Chocolate Delice, Tobacco Macaroon, Brandy Mascarpone, Coffee Mousse, Chocolate Cracking (N) (V)	7.50
Baked Pineapple & Ginger Cake, Muscovado Syrup, Rum & Mint Granita (V)	7.00
Pistachio Souffle, Rosehip Ice Cream (N) (GF) (V)	7.50
Baked Pumpkin & Maple Syrup Cheesecake, Pumpkin Seed Brittle, Walnut Ice Cream (N) (GF) (V)	7.00
Selection of Ice Creams, Juice & Bits (V) (GF*)	6.50

## Cheese Board

Cheese Selection, Hartington Blue Stilton, Sage Derby Cheddar, Ribblesdale Goats Cheese, Somerset Brie, Chutney, Crackers, Grapes (N) (GF\*)



## Comfort Food

Lemonade Battered Haddock Fillet, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Fresh Lemon 7.50/12.00

10oz Dry Cured Gammon Steak, Triple Cooked Chips, Hens Egg, Fresh Pineapple, Garden Peas (GF) 12.50

6oz Minced Steak Burger, Sourdough Bun, Smoked Bacon Marmalade, Cheddar, Coleslaw, Triple Cooked Chips (GF\*) 14.00

8 Pieces Breaded Wholetail Scampi, Triple Cooked Chips, Garden Peas, Tartare Sauce 12.00

Falafel Burger, Sour Dough Bun, Curry Mayonnaise, Gem Lettuce, Triple Cooked Chips (V) (VE\*) 13.00

Steak & Stilton Pie, Shortcrust Pastry, Mashed Potatoes, Garden Peas, Gravy 13.00

### All Steaks are Dry Aged, with Triple Cooked Chips, Grilled Tomato & Field Mushroom

10oz Sirloin Steak	23.00
6oz Fillet Steak	26.00
8oz Rump Steak	19.00

A Choice of Sauces All 3.50  
Au Poivre (GF), Hot Peri Peri (GF), Hartington Stilton (GF), Red Wine (GF), Diane (GF)

## Side Dishes

All 3.50

Triple Cooked Chips (V)
Medley of Seasonal Vegetables (GF)
Buttery Mashed Potatoes (V) (GF)
House Salad (V)(GF)
Buttered Garlic Bread (V)
Battered Onion Rings (V)
Extra Bread Board (2 people) (V)

Discretionary Service Charge of 5% is added to the bill.  
Food Allergies & Intolerances. Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food and drink.  
(GF) Gluten Free (GF\*) Gluten Free Adaptable (N) Contains Nuts  
(V) Vegetarian (VE\*) Vegan Adaptable