

Signature Menu

Starters

Soup of the Day, Fresh Warm Rolls (GF*) (V)	6.00
Beef Fat Brioche	9.00
English Mustard Butter, Gem Lettuce, Corned Beef, Date Puree	
Moules	8.00
Warm Stout Foam, Treacle Bread	
Butternut Squash (V) (GF) (N)	7.00
Gorgonzola, Almonds, Brown Butter, Amaretto	

Mains

Chicken in Beer and Malt	20.00
Salt Baked Celeriac, Roasted Garlic Risotto	
Slow Roasted Beef Fillet (GF)	29.00
Shallot Marmalade, Foie Gras Bon Bon, Spinach, Red Wine Sauce	
Red Wine Poached Halibut (GF)	26.00
Bourguignon Garnish, Pomme Puree	
Beetroot Wellington (VE)	17.00
Beetroot Gel, Truffle, Horseradish, Jus	

Desserts

Sesame Sponge (V) (N)	7.00
Matcha Tea Sorbet, Popcorn, Syrup, Yuzu Gel	
Milk Toffee Tart (V) (N)	7.00
Burnt Grapefruit Sorbet, Orange Tuilles	
Black Forest Gateaux (V)	7.50
Aerated Chocolate, Kirsch Cream, Chocolate Mousse, Cherry Balsamic Sorbet	
Assiette of Homemade Ice Creams (GF) (V)	6.00
Cheese (GF*) (V)	9.00
Lincolnshire Poacher Cheddar, Cropwell Bishop Stilton, Somerset Brie, Chutney, Crackers, Fresh Apple	

Classics

Classic Baked Camembert (GF*) (V)	14.00
Home Made Chutney, Crusty Bread	
Lemonade Battered Haddock Fillet (GF*)	Reg: 14.50
Triple Cooked Chips, Mushy Peas, Tartare Sauce, Fresh Lemon.	Sml: 8.00
Cured Gammon Steak (GF*)	10oz 14.50
Triple Cooked Chips, Garden Peas, Fresh Pineapple, Fried Egg	5oz 8.00
6oz Beef Burger (GF*)	14.50
Toasted Bun, Spiced Pulled Pork, Bacon, Smoked Cheddar, Triple Cooked Chips	
Breaded Katsu Chicken Burger	14.50
Toasted Bun, Katsu Curry Sauce, Pickled Cucumber, Triple Cooked Chips	
Lasagne of Quorn and Red Peppers (V)	14.00
Mascarpone, Garlic Bread, Dressed Salad	
Wholetail Breaded Scampi	14.50
Triple Cooked Chips, Garden Peas, Tartare Sauce, Fresh Lemon	
Chefs Pie of the Day	14.00
Triple Cooked Chips, Garden Peas	

From the Grill

All Served with Triple Cooked Chips, Sautéed Mushrooms and Roast Tomato

8oz Sirloin Steak	24.00
6oz Centre Cut Fillet Steak	26.00
8oz Bistro Rump Steak	20.00

All Sauces & Sides 4.00

Red Wine, Stilton, Au Poivre, Garlic butter, Chips, Onion Rings, Garlic Bread, House Salad, Seasonal Vegetables, Buttered New Potatoes

A 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