

Signature

Soup of the Day, Fresh Warm Rolls (GF*) (V) 6.00

Morel Custard (GF) 8.00
Morel Ragout, Herb Broth, Trout Caviar

Dressed Crab 9.00
Sourdough Croute, Pickled Sea Herbs, Crab Jelly,
Bread Foam, Lemon Gel, Crab Powder

Chicken and Black Pudding Terrine (GF) (N) 7.00
Piccalilli, Toasted Hazelnut, Hazelnut Puree

Mains

Sous Vide Peking Duck 23.00
Roast Breast, Confit Leg, Spring Onion Puree, Duck Egg,
Tempura Onion, Pancake Crumb

Braised Pork Belly (GF) 19.00
Jerusalem Artichoke, Heritage Carrot,
Carrot Puree, Vermouth Jus

Pan Fried Trout Fillet (GF) 18.00
Chorizo and Pea Fricassee, Charlotte Potatoes,
Caviar Beurre Blanc

Sautéed Gnocchi (VE) 16.00
Wild Mushrooms, Broad Beans, Smoked Garlic Sauce,
Walnut Pangrattato

Desserts

Crème Fraiche Mousse (V) 7.00
Rhubarb Compote, Rhubarb and Rose Sorbet,
Rhubarb Powder, Tuille

Treacle Sponge (V) 7.00
Lemon Sable Biscuit, Clotted Cream Ice Cream,
Orange and Mint Granita

Sea Buckthorn Panna Cotta (GF) (V) 7.50
Parisienne Apple, Meringue, Confit Orange,
Sea Buckthorn Consommé

Assiette of Homemade Ice Creams (GF) (V) 6.00

Cheese (GF*) (V) 9.00

Sage Derby Cheddar, Cornish Yarg, Cropwell Bishop Stilton,
Somerset Brie, Chutney, Crackers, Fresh Apple

Grazing Boards to Share

Mezze (VE) (N) 14.50
Smoked Hummus, Tomato and Olives, Marinated
Tofu, Roasted Almonds, Crusty Bread

Anti-Pasti 14.00
Continental Meats, Pate, Broken Parmesan,
Olives, Sun Dried Tomatoes, Ciabatta

Classic Baked Camembert (GF*) (V) 14.00
Home-made Chutney, Crusty Bread

Classics

Lemonade Battered Fish Fillet (GF*) Reg: 14.50
Triple Cooked Chips, Mushy Peas, Sml: 8.00
Tartare Sauce, Fresh Lemon

Cured Gammon Steak (GF*) 10oz 14.50
Triple Cooked Chips, Garden Peas, 5oz 8.00
Fresh Pineapple, Fried Egg

6oz Beef Burger 14.50
Pretzel Bun, Salt Beef, Pickled Onion,
Cheddar and Ale Sauce, Triple Cooked Chips

Risotto of Asparagus and Pea (GF) (V) 14.00
Mascarpone, Soft Poached Egg

Wholetail Scampi 14.50
Triple Cooked Chips, Garden Peas, Tartare Sauce,
Fresh Lemon

From the Grill

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

8oz Sirloin Steak 25.00

6oz Centre Cut Fillet Steak 26.00

8oz Bistro Rump Steak 21.00

All Sauces and Sides 4.00

Red Wine, Stilton, Au Poivre, Garlic Butter,
Chips, Onion Rings, Garlic Bread, House Salad,
Seasonal Vegetables

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