



Starters

Soup of the Day, Fresh Warm Rolls (GF*) (V)	6.00
Foie Gras Ice Cream (GF*)	9.00
Ginger Crumb, Pickled Apple, Apple Gel	
Crab and Elderflower Mayonnaise (GF)	8.00
Crab Bisque, Cucumber, Potato Concasse	
Goats Cheese and Honey Mousse (GF*) (N)	8.00
Smoked Beetroot Puree, Pollen, Brioche, Hazelnut Dressing	

Mains

Barbecued Lamb Rump (GF) (N)	22.00
Smoked Crème Fraiche, Aubergine, Dukkha, Pomegranate	
Braised Pork Belly (GF)	18.00
Pigs Cheek, Pickled Carrot, Carrot Puree, Apricot Press, Jus	
Pan Fried Sea Bass Fillet (GF)	17.00
Roasted Peppers, Tomato Fondue, Sweet and Sour Courgettes, Black Olive Caramel	
Confit Portobello Mushroom (GF) (V)	16.00
Parsley Gnocchi, Cheddar Sauce, Roasted Shallots, Parsley Oil	

Desserts

Chocolate Ale Cake (N)	7.00
Sable Tulle, Muscovado Ice Cream, Frosted Pecan	
Tonka Bean Pannacotta (GF)	7.50
Dressed Berries, Ginger Meringues, Honeycomb, Elderflower Sorbet	
Artic Roll (V) (N)	7.00
Mascarpone Ice Cream, Raspberry Sorbet, Almond Brittle	
Assiette of Homemade Ice Creams (GF) (V)	6.00

Cheese (GF*) (V)

Lincolnshire Poacher Cheddar, Cropwell Bishop Stilton
Summerset Brie, Chutney, Crackers, Fresh Apple

Grazing Boards

Classic Ploughman's	14.00
Mature Cheddar, Stilton, Roasted Ham, Pickles, Chutney, Pork Pie, Crusty Bread	
Anti-Pasto (GF*)	14.00
Continental Meats, Broken Parmesan, Olives, Sun Dried Tomatoes, Ciabatta	
Classic Baked Camembert (GF*) (V)	14.00
Home Made Chutney, Crusty Bread	

Classics

Lemonade Battered Fish & Chips (GF*)	reg:14.50
Mushy Peas, Tartare Sauce, Lemon	sml: 8.00
Pan Roasted Gammon Steak (GF)	10oz 14.00
Triple Cooked Chips, Fried Egg	5oz 8.00
Garden Peas, Pineapple	
6oz Beef Burger (GF*)	14.50
Toasted Bun, Pickles, Melted Cheese, Chilli & Onion Marmalade, Triple Cooked Chips, Garnish	
Risotto of Peas (GF) (VE*)	14.00
Mascarpone, Toasted Hazlehurst Oil	
Wholetail Breaded Scampi	14.50
Triple Cooked Chips, Garden Peas, Tartare Sauce	
Fresh Lemon	

From the Grill

All our Steaks are 30 Day Dry Aged in House

All Served with Triple Cooked Chips, Sautéed Mushrooms & Roast Tomato	
8oz Sirloin Steak	24.00
6oz Centre Cut Fillet Steak	26.00
8oz Garlic & Rosemary Chicken Supreme	16.00

All Sauces & Sides 4.00
Red Wine, Stilton, Au Poivre, Garlic Butter
Chips, Onion Rings, Garlic Bread, House Salad,
Seasonal Vegetables, Bread Rolls

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