

SPRING MENU

FOR THE TABLE

Sourdough with balsamic vinegar and oil (pb)	4
Marinated Nocellara olives (pb) (gif)	5
Glazed Cumberland sausage roll with nigella & sesame seeds	4
Cumberland Scotch egg with piccalilli	6

TO SHARE

Deli Board of houmous, babaganoush, roasted pepper, marinated artichoke, olives, capers and flat bread (pb)	16
<i>Add cured meats 7.5</i>	

STARTERS & SMALL PLATES

Crispy salt and pepper squid served with chilli mayonnaise (gif)	8.5	Pork rillettes with a fennel, apple & mustard slaw	10
Crab, crayfish, avocado and prawn cocktail	12.5	Burrata on a bed of heirloom tomatoes with herb oil and balsamic pearls (v)	10
Blow torched mackerel with an olive, fennel, cucumber, radish and pink grapefruit salad	10	Salad of avocado, marinated tomato, roasted pepper and courgette with a pickled shallot & sherry vinegar dressing (pb) (gif)	8.5
Single seasonal oyster with shallot vinaigrette	3	Rustic houmous with sumac roasted cauliflower , roasted heritage carrots and flat bread (pb)	7.5
Fillet of beef carpaccio , watercress, pickled shallots, Lord of the Hundreds with wild garlic & herb aioli	13.5		

LARGE PLATES

Plaice with new potatoes , samphire and brown shrimp butter (gif)	18	Battered haddock and chips with garden peas and tartare sauce (gif)	14.5
Pan fried sea trout with a lemon dressed cannellini, green bean & fennel salad (gif)	14.5	Classic Caesar salad topped with a soft boiled egg <i>Add roasted chicken breast 7</i>	12
Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips	14	Salad of fennel, cumin roasted aubergine, broccoli, chickpeas, roasted pepper and toasted almonds with lemon dressing (pb) <i>Add roasted chicken breast 7</i>	13
Lamb cutlets , peas, broad beans and Jersey Royal potatoes with mint salsa verde (gif)	27	Dukesmoor sirloin steak , <i>chips and watercress (gif)</i> <i>Add green peppercorn & brandy sauce or Béarnaise sauce 1.5</i>	24
'Future Farm' vegan burger , topped with Gouda in a loaded bun with chips (pb)	13.5		
Lobster roll : brioche bun stuffed with lobster, baby gem and pickles <i>Add chips 2</i>	18		

SIDES

Buttered baby potatoes (v) (gif)	4
House salad with maple & mustard dressing (pb) (gif)	5
Koffman's chips (pb) (gif)	4
Carrot & spring onion slaw (pb) (gif)	4

TO FOLLOW

Sticky toffee pudding with vanilla ice cream and toffee sauce (v) (gif)	7
Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	7.5
Your choice of our sorbets (pb) (gif) and ice creams (v) (gif)	2
Raspberry & frangipane tart with raspberry coulis and ice cream (pb) (gif)	7.5
Baked blueberry & sour cream cheesecake with blueberry compote (v)	7.5
British cheese board : Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	9.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.