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| Artisan bread – Netherend Farm butter – flavoured butter | £5.90 |
| Provençal olives | £4.90 |
| Sunblush tomato focaccia – roasted red pepper hummus | £6.50 |

Starters

Soup of the day * * v

Chalk steamed trout – garden herb ravioli – samphire – brown butter tartare *

Satay chicken thigh – lime puree – pickled cucumber & toasted peanuts *

Tomato & buffalo mozzarella salad – pickled shallots – balsamic glaze & basil gf * {can be a main}

Prawn cocktail vol-au-vent – Marie rose sauce *

Mains

28day dry aged Sirloin of beef M/R – Yorkshire pudding – beef gravy * [supplement £4 -]

Boned & rolled lamb leg – crispy lamb belly – minted gravy *

Traditional nut roast – vegetable gravy v gf * *

All the above served with duck fat/ vegan roast potatoes – vegetables & cauliflower cheese

Market choice fish – crushed new potatoes – lemon butter sauce & samphire *

Hand cut pappardelle – wild garlic pesto – spring greens – feta & pine nuts v ve

Extra Sides

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| Yorkshire pudding | £1.00 |
| Duck fat roasties | £3.50 |
| Cauliflower cheese | £3.50 |
| Sauteed leeks & peas – garden mint butter gf * | £5.90 |

Desserts

Local strawberry & cream choux bun

Dark chocolate & peanut delice – lime leaf sorbet * v ve gf

Fruit pimm's trifle – champagne syllabub v

Banoffee cheesecake – candied pecans – toffee ripple ice cream * v

Affogato al caffe – vanilla ice cream – espresso coffee [add a liqueur shot £4-] v

Artisan English cheese– Ashlynn Clara goats cheese– Barkham blue – Lincolnshire poacher [supplement £3-] * v

A discretionary 10% service charge is added to all bills.