

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

Starters

Garden pea, courgette & basil soup – pesto & parmesan twist * **v ve**

Pork belly skirlie – burnt apple puree – mustard sauce

Beetroot & horseradish cured trout – radishes

Homegrown tomato salad, smoked bocconcini – wild garlic pesto

Trout mousse – pickled cucumber – radish – croutons

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 – creamed potato – broad beans, courgettes – garden pea voluté **gf**

Baked ratatouille – spiced tomato ragu – vegan feta cheese & black pepper cracker * **ve v**

Extra Sides

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

Desserts

Local raspberry & peach pavlova

Meadow sweet pannacotta – raspberry compote – ginger biscuit *

Chocolate crèmeux – local cherry shortbread – pistachio ice cream * *

Bread & butter pudding – rum toffee sauce

Affogato al caffè – 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**
(please ask for **vegetarian** & **vegan** options)

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