

# À LA CARTE

TO START...

- |   |            |   |            |
|---|------------|---|------------|
| <b>SAFFRON POACHED PEAR (GF)</b>                      | <b>£8</b>  | <b>PAN FRIED SCALLOPS (GF)</b>  | <b>£13</b> |
| chicory, whipped blue cheese, crushed walnuts         |            | saffron cauliflower, poached sultanas, basil oil                            |            |
| <b>PRAWN &amp; SMOKED SALMON COCKTAIL (GF)</b>        | <b>£9</b>  | <b>CAMEMBERT (SHARER)</b>   | <b>£15</b> |
| mixed leaf, Marie Rose, pickled raddish, confit lemon |            | house chutney, sourdough bread, garlic                                      |            |
| <b>GOATS CHEESE STUFFED FIGS</b>                      | <b>£10</b> | <b>HERITAGE TOMATO &amp; MOZZARELLA SALAD (GF)</b>                          | <b>£8</b>  |
| wrapped in parma ham, bacon jam, port reduction       |            | pickled onions, crispy capers, balsamic reduction, sunblushed tomato hummus |            |
| <b>HAM HOCK &amp; PISTACHIO TERRINE (GFO)</b>         | <b>£10</b> | <b>SMOKED MACKEREL PÂTÉ</b>   | <b>£8</b>  |
| spiced squash chutney, pickled quails egg             |            | horseradish cream, cucumber sorbet, crouton                                 |            |

FOR MAINS...

- |   |            |  |            |
|---|------------|--|------------|
| <b>BLADE OF BEEF (GFO)</b>  | <b>£20</b> | <b>CONFIT PORK BELLY</b>   | <b>£17</b> |
| braised red cabbage, pont neuf potatoes, tenderstem broccoli, blue cheese sauce |            | garden peas, bacon, baby onions, new potatoes, chive cream sauce             |            |
| <b>7oz WORTHINGTON FILLET OF BEEF (GFO)</b>                                     | <b>£34</b> | <b>PAN-FRIED HALIBUT &amp; KING PRAWNS</b>                                   | <b>£28</b> |
| confit tomato, mushroom, house chips mushroom, peppercorn or blue cheese sauce  | <b>£3</b>  | crushed sweet potato, basil oil, samphire, chive cream sauce                 |            |
| <b>7oz WORTHINGTON RUMP HEART STEAK (GFO)</b>                                   | <b>£24</b> | <b>6oz VENISON CANNON (GF)</b>   | <b>£36</b> |
| confit tomato, mushroom, house chips mushroom, peppercorn or blue cheese sauce  | <b>£3</b>  | braised red cabbage, sweet potato fondant, pickled mushroom, chocolate sauce |            |
| <b>BUTTERNUT &amp; SWEET POTATO CHOWDER (VE)(GF)</b>                            | <b>£13</b> | <b>PUB CLASSICS</b>  |            |
| sweetcorn, coconut milk, jasmine rice   |            | <b>BEER BATTERED HADDOCK</b>   | <b>£16</b> |
| <b>MOZZARELLA &amp; RED ONION OPEN TART</b>                                     | <b>£13</b> | homemade chips, minted peas, warm tartare sauce                              |            |
| tomato ragu, dressed leaves, provencal vegetables                               |            | <b>SALMON &amp; HAKE FISH PIE</b>  | <b>£16</b> |
| <b>MELTON HALL LAMB SHANK (GFO)</b>   | <b>£25</b> | cream chive sauce, mashed potato, garden peas                                |            |
| thyme jus, celeriac mash, creamed savoy cabbage, carrot & parsnip crisp         |            | <b>PIE OF THE DAY</b>  | <b>£16</b> |
|   |            | homemade chips, garden peas, gravy   |            |

## DESSERT...

- |   |            |
|---|------------|
| <b>HORSESHOES CHEESEBOARD (V)</b>                       | <b>£11</b> |
| grapes, crackers, celery, rhubarb (4 cheeses)           |            |
| <b>DARK CHOCOLATE TART</b>                              | <b>£7</b>  |
| vanilla ice cream, griottine cherries                   |            |
| <b>TREACLE TART</b>                                     | <b>£7</b>  |
| clotted cream 7 raspberries                             |            |
| <b>LEMON POSSET (GFO)</b>                               | <b>£7</b>  |
| berry compote, pink peppercorn shortbread               |            |
| <b>COCONUT &amp; MANGO PANNACOTTA(VE)(GF)</b>           | <b>£7</b>  |
| glazed rum poached pineapple & mango sorbet, mint syrup |            |
| <b>VANILLA PANNACOTTA</b>                               | <b>£7</b>  |
| strawberry jelly, mango sorbet, crushed meringue        |            |

SIDES...

- |                            |           |                    |           |
|----------------------------|-----------|--------------------|-----------|
| <b>NEW POTATOES</b>        | <b>£4</b> | <b>HOUSE CHIPS</b> | <b>£4</b> |
| <b>SEASONAL VEGETABLES</b> | <b>£4</b> | <b>SIDE SALAD</b>  | <b>£4</b> |

(v) vegetarian | (ve) vegan | (gf) gluten free | (gfo) gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.

