

STARTERS

Watercress & spinach soup, crème fraiche (v | £6.00

Cornish mackerel, garlic cream, radish, spring onion, dill emulsion | £8.00

Spiced crispy lamb belly, pickled onions, almond and broad bean dressing (n) | £6.50

Smoked cheddar cheese soufflé, walnut pesto, yoghurt, apple (n) | £6.50

Homemade ricotta & heritage tomato salad, courgette, flat bread (v) | £6.00

Citrus cured sea trout, pickled beetroot, cucumber, caviar | £6.50

MAIN COURSES

Confit pork belly, mash, broccoli puree, carrot, almond jus, crackling (n) | £17.00

Butternut squash risotto, pumpkin seeds & oil, croutons, radicchio (v) | £12.00

Pan roasted cod, borlotti beans, beurre blanc, courgette, chive oil | £17.00

Braised cauliflower & cous cous, tarragon, grape raisins, salsify (v) | £14.00

Norfolk quail, lovage yoghurt, peas a' la Francaise, red onion, quail jus (n) | £24.00

FROM THE GRILL

8oz Aged English rib-eye of beef | £28.00

Dingley Dell pork T-bone steak | £24.00

8oz Aged English Sirloin of beef | £26.00

Dingley Dell pork rib-eye | £22.00

The above grills come with mushroom, grilled plum tomato, rustic hand cut chips and watercress salad.

SAUCES

Peppercorn | £2.00

Béarnaise | £2.00

DESSERTS

Lemon posset, summer berry compote, vanilla sable biscuit | £6.50

Rhubarb tart, crème patisserie, lemon sorbet | £6.50

Milk chocolate delice, raspberries, hazelnut, raspberry sorbet (n) | £6.50

Baked Alaska, apricot, blueberry, sea buckthorn | £6.50

CHEESE

Selection of 5 English & French cheeses | £8.00

Biscuits, grapes, homemade chutney & quince jelly

15 month aged Cheddar cheese (P)

The cheese has a firm, close texture, a clean savoury and fruity taste with a distinct sweet finish

Brie de Meaux

It has velvety white mould over a pale straw coloured paste. The texture is soft, creamy with a pronounced fruity tang.

“Boxer” cheese, rolled in barley & washed in beer (P)

It has a supple, pale straw coloured paste that smells of wheat flour, brown bread.

The barley coating gives a nutty and fruity sweetness to it.

Saint-Maure de Touraine – goat’s cheese

Young cheese is moist, grainy and slightly lemony. As it matures, it’s creamy, smooth, aromatic with a full taste that balances flavours of salt and nut

Reblochon de Savoie

The cheese is washed in brine and grow a pale orange rind covered with white moulds. The tender-ivory coloured interior is smooth with a fresh clean taste.

Rachel’s goat’s cheese

Rachel is a mild semi-hard, unpasteurised, washed rind, goat’s milk cheese, sweet and slightly nutty from Somerset

Stilton Colston Basset (P)

Beneath the coarse and crusty rind, stilton is creamy, smooth, buttery and slightly crumbly with distinctive blue veining.

The flavour is rich, mellow, spicy with a complex lingering aftertaste

Gorgonzola Dolce (P)

Gorgonzola Dolce has a creamy, ivory coloured paste and a delicate flavour with the sharpness in the veins..

(P) denotes pasteurized

CHEESE AVAILABLE AS AN ADDITIONAL COURSE FOR £12.00

COFFEE AND PETIT FOURS £4.50

If more information about allergens is required, please ask a member of the team.

A discretionary 10% service charge will be added to your bill

Prices are inclusive of VAT at 20%