

## SNACKS

<b>LINCOLNSHIRE POACHER CROQUETTES</b>	<b>£5</b>
date purée	
<b>BREAD STICKS, BERKSWELL CHEESE &amp; CURED HAM</b>	<b>£6</b>
black olive tapanade	
<b>MERGUEZ SAUSAGE</b>	<b>£5</b>
honey and mustard dressing (GF)	
<b>QUAIL SCOTCH EGGS</b>	<b>£5</b>
parsley emulsion	
<b>WHITEBAIT</b>	<b>£6</b>
Kimchi ketchup (GF)	
<b>PARMESAN CRACKER WITH WHIPPED COD'S ROE</b>	<b>£5</b>
Nasturtium Pesto (N)	
<b>SOUR DOUGH / BLACK GARLIC</b>	<b>£4</b>
brown butter (V)	
<b>OLIVES</b>	<b>£4</b>
selection of herb marinated olives (VG) (GF) (DF)	

## STARTERS

<b>TRUFFLED GOAT'S CHEESE MOUSSE</b>	<b>£10</b>
artichoke, pear marmalade & hazelnut brioche (V) (N)	
<b>BROCCOLI &amp; WILD GARLIC VELOUTÉ</b>	<b>£8</b>
Colston Basset	
<b>HAYCOCK WARM SALAD</b>	<b>£10</b>
hens egg, Parmesan, chicken skin and grilled eel	
<b>MACKEREL TARTARE</b>	<b>£10</b>
pickled turnip, horseradish	
<b>BLACK PUDDING &amp; SCALLOP</b>	<b>£15</b>
cauliflower and apple	
<b>PULLED DUCK TERRINE</b>	<b>£14</b>
grape chutney, grilled soda bread	

## MAINS

<b>CRAB TAGLIATELLE</b>	<b>£26</b>
olive oil & chilli	
<b>PUMPKIN, RICOTTA &amp; HAND CUT PAPPARDELLE</b>	<b>£23</b>
trumpet mushrooms and pine nuts (N) (V)	
<b>POTATO &amp; WILD MUSHROOM TERRINE</b>	<b>£23</b>
rainbow chard, Mrs. Kirkhams croquette, cep puree	
<b>OX CHEEK &amp; OYSTER SUET PUDDING</b>	<b>£30</b>
bordelaise sauce & buttered red cabbage	
<b>FILLET OF STONE BASS</b>	<b>£28</b>
squid ink gnocchi, monk's beard & cauliflower	
<b>DUCK BREAST &amp; LEG</b>	<b>£32</b>
chicory & orange jam, potato and duck fat terrine	
<b>HOGGET SHOULDER &amp; ROASTED SWEETBREAD</b>	<b>£30</b>
walnut, carrot and fermented black garlic (N) (GF)	
<b>BEER BATTERED HADDOCK</b>	<b>£22</b>
chips, crushed peas and curry sauce	
<b>DRY AGED BEEF BURGER &amp; OGLESHIELD CHEESE</b>	<b>£20</b>
bacon mayonnaise and caramelised onions and fries	
<b>10oz 28 DAY AGED SIRLOIN (GF)</b>	<b>£36</b>
<b>8oz DRY AGED FILLET (GF)</b>	<b>£40</b>
steaks served with triple cooked chips, tomato, grilled mushroom, beer glazed onion and Café De Paris butter	
<b>PEPPERCORN OR BÉARNAISE SAUCE</b>	<b>£5</b>

## SIDES

<b>MAC AND CHEESE</b>	side <b>£8</b> main <b>£14</b>
<b>TRIPLE COOKED CHIPS (GF) (DF)</b>	<b>£6</b>
<b>FRENCH FRIES (GF) (DF)</b>	<b>£4</b>
<b>JERSEY ROYAL POTATOES</b>	<b>£6</b>
<b>POTATO GRATIN (GF)</b>	<b>£6</b>
<b>PETIT POIS À LA FRANCAISE</b>	<b>£5</b>
<b>CLASSIC CREAMY MASHED POTATO</b>	<b>£4</b>
<b>CARROT, RED ONION &amp; ORANGE DRESSING (GF)</b>	<b>£4</b>
<b>ROASTED PARSNIP, WILD FLOWER HONEY &amp; APPLE</b>	<b>£5</b>
<b>BROCCOLI &amp; HOLLANDAISE (GF)</b>	<b>£6</b>

## DESSERTS

<b>ACORN AND MILK CHOCOLATE FONDANT</b>	<b>£12</b>
coffee cream and roasted walnut crumb (N)	
<b>RHUBARB AND CUSTARD CHOUX BUN</b>	<b>£10</b>
rhubarb sorbet	
<b>CHOCOLATE AND HAZELNUT MILLE-FEUILLE</b>	<b>£11</b>
milk sorbet (N)	
<b>TREACLE TART</b>	<b>£10</b>
orange ice cream	
<b>BAKED CHEESECAKE &amp; BLOOD ORANGE</b>	<b>£10</b>
citrus compote & herb sorbet	
<b>ARTISAN CHEESE BOARD</b>	<b>£14</b>
5 cheeses, crackers, spiced apple chutney	

## TEAS

by David Silva & Sons

<b>PLANTERS' RANGE</b>	
<b>BREAKFAST</b> Maskeliya, Sri Lanka	<b>Pot £5</b>
<b>EARL GREY</b> Ruhuna	<b>Pot £5</b>
<b>SEASONAL EXOTIC</b>	
<b>SILVER TIPS</b> Dimbula	<b>Pot £5</b>
<b>HAND ROLLED OOLONG</b> Medium Grown	<b>Pot £5</b>

## COFFEES

by BE AR

<b>ESPRESSO</b>	<b>£3</b>
<b>DOUBLE ESPRESSO, MACCHIATO, CORTADO</b>	<b>£5</b>
<b>AMERICANO, FLAT WHITE, CAPPUCINO, LATTE</b>	<b>£5</b>
<b>HOMEMADE PETIT FOURS</b>	<b>£6</b>

IF YOU SUFFER FROM AN ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF STAFF KNOW UPON PLACING YOUR ORDER

(V) - Vegetarian (VG) - Vegan (N) - Nuts (DF) - Dairy Free (GF) - Gluten Free

Prices are in GB Pounds Sterling and include VAT at the current rate.