

SPRING MENU

FOR THE TABLE

Sourdough with balsamic vinegar and oil (pb) or butter (v)	3
Marinated Nocellara olives (pb) (gif)	5
Cumberland Scotch egg with piccalilli	5

TO SHARE

Whole baked Camembert with rosemary and garlic	14
Deli Board of houmous, babaganoush, roasted pepper, marinated artichoke, olives, capers and flat bread (pb) <i>Add cured meats 7</i>	15

STARTERS & SMALL PLATES

Crispy salt and pepper squid served with chilli mayonnaise (gif)	7.5	Salted watermelon & feta salad with mint, toasted pistachio, cucumber and chilli (v) (gif)	7.5
Blow torched mackerel with an olive, fennel, cucumber, radish & pink grapefruit salad	9	Spiced cauliflower wings , maple & sesame glaze, spring onion and chilli with sour cream (pb) (gif)	7.5
Pan seared scallops on a cauliflower purée with pico de gallo and basil oil	10	Tomato & red pepper houmous with crudités and toasted flat bread (pb)	7.5
Fillet of beef carpaccio , watercress, pickled shallots, Lords of the Hundreds with wild garlic & herb aioli	12.5	Twice baked beetroot soufflé with roasted beets and spring leaves (pb)	7.5
Duck croquettes , pea purée, pickled enoki mushrooms and truffle mayonnaise	9.5		

LARGE PLATES

Battered haddock and chips with garden peas and tartare sauce (gif)	13.5	'Future Farm' vegan burger , topped with Gouda in a loaded bun with chips (pb)	12.5
Roasted whole sea bream , burnt lemon, quinoa and a shaved yellow courgette, artichoke, olive & radish salad (gif)	17	Miso roasted mushroom & spring vegetable kebab with slaw, aioli, pomegranate and flat bread (pb)	12.5
Pan fried salmon , with asparagus, roasted cherry tomato, Jersey Royal potatoes and a shrimp & tarragon butter (gif)	22	Classic Caesar salad topped with a soft boiled egg	11
Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips <i>Add smoked bacon 1.5</i>	13	Summer panzanella with Heirloom tomato, kalamata olives, capers, cucumber, radish, pickled red onions, feta and baby mozzarella (v) <i>Add roasted chicken breast 6 / Add seared teriyaki salmon 8</i>	13.5
Marinated lamb rump with apricot, sun dried tomato, couscous, harissa roasted aubergine and coconut yoghurt	25	Dukesmoor ribeye steak , chips and watercress (gif) <i>Add Bearnaise sauce 1.5</i> <i>Add green peppercorn & brandy sauce 1.5</i>	32
Pork chop with sautéed rainbow chard , butter bean and chorizo with a walnut, rocket & parsley pesto (gif)	15		

SIDES

Buttered baby potatoes (v) (gif)	3.5
House salad with maple & mustard dressing (pb) (gif)	4
Sautéed, buttered hispi cabbage, leek and peas (v) (gif)	4
Koffman's chips (pb) (gif)	3
Carrot & spring onion slaw (pb) (gif)	3.5

SANDWICHES

Served at lunchtime only / Served on your choice of wrap or sourdough bread

Chicken, bacon and tomato sandwich with mayo and little gem	7.5
Fish finger sandwich , with little gem and tartare sauce	7
Mozzarella, tomato and basil pesto (v)	7
Char-grilled steak with horseradish, caramelised onions and rocket	7
Sweet chilli mayo prawns, cucumber and baby gem	8.5
Avocado, houmous, tomato and rocket (pb)	7
<i>Add chips 1.5</i>	

TO FOLLOW

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6.5
Your choice of our sorbets (pb) (gif) and ice creams (v) (gif)	2
Tarte au citron with lemon curd and clotted cream (v)	6.5
Baked blueberry & sour cream cheesecake with blueberry compote (v)	6.5
Panna cotta with ginger, rhubarb & toasted oats (v)	8
Flourless chocolate & orange torte with clementine compote and orange sorbet (gif) (pb)	6.5
Orange & raspberry crème brulee served with vanilla shortbread (v)	7.5
British cheese board : Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	8.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.