

S T A R T E R S

HAM AND PEA

Ham Hock Croquettes, Pea Salad,
Pickled Shallot

COD AND CURRY

Panko Cod Cheek, Katsu Curry Sauce,
Kachumber Salad

CRAB AND LOBSTER

Dressed Cab and Lobster, Cucumber, Apple,
Sourdough and Brown crab Butter (+£5)

BEEF AND YORKSHIRE

Potted Beef, Golden Beetroot, Horseradish,
Yorkshire Pudding

SEASONAL SOUP

Smoked Heritage Tomato Soup, Aged
Balsamic, Sea Salt Focaccia

POSH PATE

Whipped Chicken Liver Parfait, Sherry
Vinegar Caramel, Toasted Brioche

MACKEREL TWO WAYS

Smoked Mackerel Pate, Torched Fillet,
Pickled Fennel, Brown Ale Bread

BAO

Confit Duck and Hoi Sin Bao Bun,
Cucumber, Spring Onion, Sesame

SUMMER SALAD

Pickled Summer Vegetables, Hummus,
Olive Oil, Crispy Chickpeas (vg)

CRISPY CHICKEN

Fried Chicken, Korean Glaze, Lime
Pickled Onions

DAY ONE TART

Goats Cheese and Sundried Tomato
Tart, Rocket, Parmesan, Balsamic (v)

M A I N C O U R S E

THE BEST BEEF

Sous Vide Rump of Beef, Chive Emulsion, Triple Cooked Potato, Wild Mushroom, Onion Ring

KIEV

Wild Garlic Chicken Kiev, Roasted New Potatoes, Fine Beans, Sundried Tomato, Caesar Lettuce Wedge

PORK TWICE

Slow Cooked Belly, Glazed Cheek, Mustard Pomme Puree, Tenderstem Broccoli, Cider Sauce

LOW AND SLOW LAMB

Braised Lamb Shoulder, Burnt Onion Puree, Boulangère Potatoes, Stovetop Carrot, Lamb Liquor

DUCK

Confit Duck Leg, Dauphinoise Potato, Hispi Cabbage, Sherry Vinegar Jus

COD CATALAN

Baked Cod, Black Olive Crust, Patatas Bravas, Red Pepper Compote, Saffron Aioli

SEABASS

Pan fried Seabass, Hasselback Potato, Braised Fennel, Orange Butter Sauce

CAULIFLOWER

Spiced Cauliflower Steak, Braised Puy Lentils, Salsa Verde (vg)

CASSOULET

Borlotti Bean Cassoulet, Charred Squash and courgette, Dukkha Spice, Garlic Sourdough (vg)



D E S S E R T S

BRULÉE	Rice Pudding Crème Brulee. Poached Strawberries, Honeycomb
CHEESECAKE	Baked White Chocolate and Raspberry Cheesecake, Raspberry Sorbet
CARROT CAKE	Carrot Cake, Candid Carrot, Walnut, Cream Cheese
STICKY TOFFEE	Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
BROWNIE	Dark Chocolate Brownie, Burnt Orange, Cocoa Tuille, Clotted Cream
ETON MESS	Yoghurt Panna Cotta, Meringue, Strawberry, Basil
TART	Blueberry and Almond Tart, Whipped Mascarpone, Flaked Almond
TROPICAL	Passion Fruit Bavarois, Mango Sorbet, Tropical Fruit Salad
CHOCOLATE & BANANA	Chocolate Mousse, Caramelised Banana, Salted Peanut
CHEESEBOARD	Selection of Local and Continental Cheese, Grapes, Celery, Chutney, Artisan Crackers
SUMMER BERRY & PROSECCO SOUP	Consommé of Summer berries, Macerated Fruits, Spun Sugar, Prosecco Shot

FAMILY STYLE SHARING

STARTER

FISH BOARD

Craster Smoked Salmon, Kipper Pate, White Wine Garlic Prawns, Crayfish Lime and Crème Fraiche.

MEAT BOARD

Chorizo Sausage, Ham Hock Terrine, Sliced Cured Meats, Smoked Chicken

VEGGIE BOARD

Baked Camembert, Roasted Red Onion and Balsamic, Mixed Marinated Peppers and Artichokes

Please decide which board you would prefer. All boards will come with Sourdough Breads, Chutneys, Pickles

ROASTS

Rump of Beef, Horseradish sauce

Loin of Pork, Crackling, Homemade Apple Sauce

Organic Chicken, Stuffing

Spiced Nut Roast

All served with Roast and Mashed Potato, Roasted Carrots, Buttered Greens, Cauliflower Cheese, Yorkshire Pudding and Gravy.

DESSERT TABLE

Passionfruit Curd Tart,
Mini Summer Fruit Pavlova
Dark Chocolate Marquise
Shot of Champagne Trifle