



Small Plates

- Mixed Olives (VE/GF) **4**
- Ham Hock Terrine, Pickled Veg, Toasted Sourdough (GFA) **8**
- Cured Trout Blini, Dill Creme Fraiche (GF) **8**
- Sumac Cauliflower Bites, Babaganoush (VEA/GF) **8**
- Pea & Ham Soup (GF) **8**
- Tandoori Popcorn Chicken, Spicy Mango Sauce, Raita **9**

Mains

We pride ourselves on sourcing the finest quality dry-aged, rare breed meat, including from our farm in Great Easton.

- 28 Day Dry Aged Sirloin of Beef **22**
- Pan Seared Chicken Supreme **20**
- Braised Minted Leg of Lamb **20**
- Red Pepper Chickpea Loaf (VEA) **18**
- Goan Cod, Chickpea & Mixed Vegetable Curry, Coconut Rice (GF) **18**

All roasts are served with roast potatoes, honey glazed carrot & parsnip, Yorkshire pudding, seasonal greens & jus

Sides

5

Cauliflower Cheese // Buttered Seasonal Greens

Desserts

- Apple Crumble, Vanilla Ice Cream (VE/GF) **8**
- Chocolate & Miso Caramel Tart (V) **8**
- Pina Colada Posset (V/GF) **8**

English Cheeseboard, Cornish Brie, Baron Bigod, English Mature Cheddar, Caramelised Red Onion Marmalade, Selection of Crackers, Apples & Dates **12**

Ice Cream **3**

Please ask your server for today's choices

Please advise of allergies/dietaries before ordering