



Starter

Soup of the Day - £7.00

Crusty Bread

Steamed Bao Bun - £8.00

Slow Cooked Brisket, Ginger Pickled Apple, Crispy Onions, Horseradish Cream

Scotch Egg - £9.00

Mustard Mayonnaise, Bois Boudran Sauce

Chicken Liver Parfait - £10.00

Date, Apple & Tomato Chutney, Thyme & Rosemary Toasted Sourdough

Seared King Scallops - £11.50

Roasted Pepper, Black Olive, Seafood Rice Cracker, Pesto

Tagliatelle Alle Vongole - £8.00

Garlic, White Wine, Parsley, Clams, Chilli, Tomatoes

Double Baked Cheese Soufflé - £7.00

Montgomery Cheddar, Melted Leeks, Crispy Shallots

Main Course

500g Dedham Vale Chateaubriand to share - £60.00

Roast Field Mushrooms, Triple Cooked Chips, Creamy Mash, Green Beans, Confit Tomatoes, Devilled Jus, Bearnaise

Rack & Belly of Lamb - £24.00

Roast Parsnip, Celeriac Fondant, Potato Boulangere, Black Cabbage, Salsa Verde

Dry Aged Dedham Vale Rump - £24.00

Caramelised Shallots, Celeriac Purée, Charred Broccoli, Bone Marrow Jus, Fries

Cornish John Dory - £25.00

Roast Chicken Sauce, Spring Onion & Shimeji Mushroom, Buttered New Potatoes, Winter Greens, Crispy Chicken Skin

Steak & Kidney Steamed Pudding - £17.00

Creamed Potato, Thyme & Honey Roast Root Vegetables, Gravy

Plaice Fillet - £19.00

Pickled Cucumber & Dill, Crab & Spring Onion Croquette, Shellfish Bisque, Crispy Kale & Buttered Leeks

Seared Cauliflower - £16.50

Sweet Potato Purée, Green Tomato Vinaigrette, Paprika Hazelnuts, Chick Peas, Basil

Side Orders:

Mixed Salad with Dressing - £2.50

Spring Greens, Lemon, Olive Oil - £3.50

Creamy Mashed Potatoes - £3.00

Hand Cut Triple Cooked Chips - £4.00 Fries - £3.50 (add Truffle Oil – 50p, add Truffle Oil & Parmesan - £1.00)

Menu subject to change.

Our food is prepared from scratch so please be aware all main courses can take up to 30 minutes to prepare.

Nuts are used in our kitchen. Therefore, all dishes may contain traces.

Please advise staff of any food allergies when placing your order.



Dessert

Praline Soufflé - £7.00

Roasted Hazelnut Ice Cream, Butterscotch Sauce

Yorkshire Rhubarb & Clotted Cream Ice-Cream Sandwich - £7.00

Lemon Thyme Infused Crème Patissiere

Chocolate Mousse - £7.00

Chantilly Cream, Fresh Berries, Raspberry & Chocolate Matchsticks

Steamed Sticky Toffee Pudding - £7.00

Toffee Sauce, Vanilla Bean Ice-Cream

Three Scoops of Ice-Cream - £7.00

Brandy Snap Biscuit

Selection of 3 Cheese - £5.00 / £7.00 / £9.00

Grapes, Celery, Chutney, Water Biscuits

Tomme De Chevre (France)

Unpasteurised soft goats cheese (T)

Stinking Bishop (Gloucestershire)

Award winning washed-rind cheese. Full fat pasteurised cows' milk soft cheese. Pungent, light & Creamy. (V)

Lincolnshire Poacher (Lincolnshire)

Unpasteurised cows milk, rich and dense with a sharp tang (T)

Oxford Blue (Oxfordshire)

Pasteurised semi-soft, blue veined (T)

Munster (France)

Unpasteurised strong tasting, soft washed rind cheese. Pungent with a long spicy taste. (T)

*** (T) – Traditional Rennet / (V) – Vegetable Rennet*

Cheese supplied by Ashlyns Farm Shop

Freshly Ground Coffee - £2.60

Single Espresso - £2.50

Double Espresso - £3.20

Cappuccino - £3.20

Café Latte - £3.20

Liqueur Coffee - £6.50

Tea - £2.70

Speciality Teas - £3.20

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