

## STARTERS

**Black Pudding Bon Bons**

*Black pudding & Cumberland Bon Bons,  
pickled walnut ketchup*

**Salmon Gravalax (GFO)**

*Salmon, beetroot, capers, pickled  
shallots, whipped ricotta & rye  
sourdough*

**Glazed Fig & Ricotta (V)(GF)**

*Glazed figs, whipped ricotta,  
pistachio, rocket, chilli & molasses  
dressing*

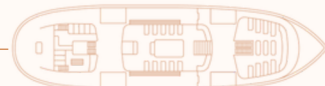
**Charred Spilman Asparagus (VE)(GF)**

*Molasses & balsamic charred spilman asparagus,  
whipped tofu & crispy chilli dressing*

CHILDREN'S  
ROAST

*Chicken Roast or Seed Roast  
A Soft Drink & Ice Cream (VE)  
£12*

A complete children's menu is available upon request.  
Please ask your server.



## ROAST

Served with: beef tallow roasted potatoes (VEO),  
cauliflower purée, honey roasted baby carrots and  
parsnips, braised red cabbage, tenderstem, crisp  
Yorkshire pudding, red wine jus.

## Strip Loin Beef

TWO COURSE

£34

THREE COURSE

£40

## Roast Lamb Rump

TWO COURSE

£32

THREE COURSE

£38

## Pan Roasted Chicken Supreme

TWO COURSE

£30

THREE COURSE

£36

## Seed Roast (VE)

TWO COURSE

£28

THREE COURSE

£34

## ADDITIONAL MEAT:

CHICKEN +£3 · LAMB +£5 · BEEF +£6

## EXTRAS

Cauliflower Cheese

£6

Pigs in Blankets

£6

Beef Tallow Roast Potatoes

£4

Seasonal Vegetables

£3

Sage &amp; Sausage Stuffing

£3

Herb Roasted Potatoes

£3.5

Red Wine Jus

£2

Vegan Gravy

£1.5

## DESSERTS

**Chocolate Brownie (V)(GF)**

*White chocolate crumb, pistachio  
ice cream*

**Sticky Toffee Pudding (VEO)(GF)**

*Butterscotch sauce, vanilla ice  
cream*

**Rhubarb & Custard Tart (V)**

*Rhubarb gel, brûléed custard*

**Farm Ice Cream (V)**

*3 scoops - ask for rotational flavours of  
the week from local farm suppliers*

**Cereal Milk Panna Cotta (GF)**

*Hazel brittle, honeycomb, raspberry  
powder*

**Cheese Board (V)**

*British cheese board, quince jam,  
crackers  
+ £2*