



4 February

SMALL PLATES

| | | |
|---|-----------|-----|
| Serrano ham, rapeseed oil | GF | 5.5 |
| Kentucky fried artichokes, roast garlic mayonnaise | V GF | 4 |
| Manchego croquettes | V | 4.5 |
| Trio of: manchego croquettes, Serrano ham, Kentucky fried artichokes | | 12 |
| Sunflower seed houmous, pickled turnips, candied cashews, sourdough toast | DF VE GFA | 6 |
| Hambleton sourdough, Estate dairy cultured butter | V | 6.5 |

SUNDAY LUNCH

2 courses 27
3 courses 31

STARTERS

| | |
|---|------------------------------------|
| Smoked Mackerel pate, sourdough, watercress | GFA (Muscadet, France) |
| Spiced carrot soup, creme fraiche | GF (Gruner Veltliner, Austria) |
| Steak tartare, croutes | GFA DF (Rioja Gran Reserva, Spain) |
| Smoked beetroot, blood orange, goats cheese salad | V VEA GFA (Rioja Blanco, Spain) |
| Just a nice winter salad, Rutland red, hazelnut | GFA DFA (Fleurie, France) |

MAINS

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|--|--|
| Roast rump of Worthington beef, horseradish hollandaise | (Primitivo, Italy) |
| Slow roast shoulder of Abbe Kettleby lamb, paloise sauce | (Shiraz, 'The Black' Padthaway, Australia) |
| Roast Butterly Top Farm pork belly, grilled apple | (Fleurie, Beaujolais France) |
| Black garlic and truffle roasted butternut squash, crispy onions | (Verdicchio, Colpaola, Italy) |

All served with braised beef stuffed Yorkshire pudding, cauliflower cheese, roast hispi cabbage, crushed carrot and swede, duck fat roast potato

Roast cod, creamed potato, spinach, sweetcorn and red pepper salsa GFA (Rioja Blanco, Spain)

SIDES

| | | | |
|---|---------------------------------------|------|---|
| House salad / Sautéed greens, hazelnuts | GF V VE | 4.5 | |
| Triple cooked chips | V VE / Creamed potato, mature cheddar | V VE | 5 |
| Truffle & parmesan chips | | 5.5 | |

PUDDINGS

| | | | |
|---|-----|---|--------|
| Chocolate & salted caramel delice, Chantilly creme | V | (Black Muscat, USA) | |
| Savarin, poached pear, praline, burnt white chocolate | V | (Sauternes, France) | |
| Prune, marmalade and pecan tart, creme fraiche | V | (Sauternes, France) | |
| Apple tarte tatin, vanilla ice cream | DFA | please allow 20 minutes (Sauternes, France) | |
| Selection of three British cheeses, oat biscuits, Eccles cake, celery, grapes | GFA | (Tawny Port, Portugal) | 5 supp |

CHEESE

Golden cross V

Golden Cross is a log shaped goat's milk cheese which can be eaten fresh or matured. The cheese is lightly charcoaled prior to maturation as a velvety white penicillium mould develops on the surface. When young, the cheese has a fine, firm silky texture and a fresh, citrusy flavour. As it matures the cheese becomes denser and creamier and develops a stronger, more complex flavour.

Goat's milk, unpasteurised

Colston Basset Stilton V

Colston Bassett Dairy, which was set up as a cooperative in 1913 and is still owned by a handful of local residents and the farmers who supply the milk, is one of only five dairies in the world still producing Stilton. They are also the only one that continues the traditional process of ladling the curds from the vat to the cooling trays entirely by hand: an important step in achieving a smooth, rich-textured cheese. The milk is sourced from farms within 1½ miles of the dairy, and the head cheesemaker, Billy Kevan, is only the fourth person to have held the post in more than a century.

Cow's milk, pasteurised

Baron Bigod

Baron Bigod is the finest traditional Brie-de-Meaux style cheese produced in the UK and one of only a handful of its type in the world to be made by the farmer on the farm. Beneath the nutty, mushroomy rind, Baron Bigod has a smooth, silky golden breakdown which will often ooze out over a delicate, fresh and citrusy centre.

Cow's milk, pasteurised

DESSERT WINE

| | | | |
|------------------------------|--------|--------------------|-------------|
| | | | 75 / bottle |
| Black Muscat, Elysium, Quady | 37.5cl | (California, USA) | 8 / 37 |
| Sauternes, Château Suduiraut | 37.5cl | (Bordeaux, France) | 10 / 46 |
| Pedro Ximenez, Sandeman | 50cl | (Jerez, Spain) | 8.25/54 |

PORT

| | | | |
|--------------------------------|--|-------------------|-------------|
| | | | 75 / bottle |
| LBV Port, Barros | | (Douro, Portugal) | 6.5 / 60 |
| 10 Year Old Tawny Port, Barros | | (Douro, Portugal) | 7.5 / 70 |

TEA AND COFFEE

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|--|--|--|----------------|
| Arrosto coffee - | | | 3.25 |
| Double espresso, Americano, macchiato | | | 3.75 |
| Flat white, cappuccino, latte | | | |
| Birchall teas - Great Rift Breakfast Blend, Great Rift Decaf, Virunga Earl Grey, | | | small pot 3.25 |
| Mao Feng Green Tea, Peppermint, Chamomile, Lemongrass & Ginger, Red Berry & Flower | | | large pot 6.25 |

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable

V vegetarian · VE vegan · VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes

A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.