

## Signature Small Plates

<b>Board of Fresh Bread, Salted Butter (V) (GF*)</b>	<b>4.5</b>
<b>Mixed Olives (V) (GF)</b>	<b>6</b>
<b>Chefs Soup of the Day, Warm Roll</b>	<b>7</b>
<b>Pea Arancini (V)</b>	<b>7</b>
Truffle Mayonnaise, Basil Oil	
<b>Beetroot Cured Salmon (GF*)</b>	<b>8</b>
Spiced Cumin Cracker, Apple, Fennel, Sour Cream	
<b>Cornfed Chicken Terrine (GF)</b>	<b>10</b>
Smoked Ham Hock and Cornfed Chicken Terrine, Pickled Girolles, Tonka Bean Mayonnaise, Summer Leaves	
<b>Dressed Crab (GF)</b>	<b>11</b>
White Crab Meat, Crab Bisque, Apple, Elderflower Mayonnaise, Chervil	

## Signature Large Plates

<b>Korean Pork Belly (GF)</b>	<b>26</b>
Fermented Chilli, Korean Barbecue Sauce, Pickled Cucumber, Sticky Rice Cake	
<b>Pan Fried Seabass</b>	<b>25</b>
Crab Crushed Potatoes, Seaweed Butter Sauce, Shellfish Fondue, Crab Reduction	
<b>Nettle Risotto (V) (GF)</b>	<b>21</b>
Goats Cheese, Bee Pollen, Lavender	
<b>Black Garlic Beef Sirloin</b>	<b>29</b>
Beef Fat Beetroot, Kohlrabi Fondant, Miso and Black Garlic Puree, Roast Shallot, Beef Sauce	

## Signature Desserts

<b>Cornflake Tart</b>	<b>9</b>
Fresh Strawberry Parfait, Lemon Pepper Pastry, Cornflake Brittle Disc	
<b>White Chocolate Mousse (V)</b>	<b>10</b>
White Chocolate Mousse and Sorbet, Dill, Cucumber, Rye Crackers	
<b>Lemon Meringue Mille Feuille (V)</b>	<b>10</b>
Lemon Curd, Butter Puff Pastry, Italian Meringue	
<b>Cheese Selection (V) (GF*)</b>	<b>10</b>
Lincolnshire Poacher and Hartington Stilton, Fresh Apple, Chutney, Crackers	

## Burgers / Salads / Classics

<b>Peanut Butter and Jelly Burger (N)</b>	<b>16</b>
1/4lb Hand Pressed Beef Burger, Toasted Bun, Peanut Satay Sauce, Bacon Jam, Melted Cheese, Seasoned Fries	
<b>Beyond Cheeseburger (VE) (GF)</b>	<b>17</b>
1/4lb Beyond Vegan Burger, Smoked Cheddar, Toasted Bun, Lettuce, Homemade Relish, Pickled Onion, Seasoned Fries	
<b>Classic Caesar Salad (GF*)</b>	<b>14</b>
Cos Lettuce, Croutons, Caesar Dressing, Fresh Parmesan Cheese. Add Chargrilled Chicken	<b>17</b>
<b>Miso Glazed Salmon Salad (GF)</b>	<b>16</b>
Cured Griddled Salmon, Crisp Lettuce, Oriental Salad, Toasted Sesame Seeds	
<b>Battered Haddock Fillet</b>	<b>reg 16</b>
Triple Cooked Chips, Mushy Peas, Lemon Tartare Sauce	<b>sml 10</b>
<b>Whole Tail Breaded Scampi</b>	<b>16</b>
10 Scampi Pieces, Triple Cooked Chips, Lemon Garden Peas, Tartare Sauce	

## From the Grill

Triple Cooked Chips, Sautéed Mushrooms and Tomato.	<b>Roast</b>
Churchill Farm Chicken Supreme	<b>20</b>
6oz Centre Cut Fillet Steak	<b>32</b>
8oz Bistro Rump Steak	<b>26</b>
<b>10oz Gammon Steak, Pineapple, Egg</b>	<b>16</b>
<b>5oz Gammon Steak, Pineapple, Egg</b>	<b>10</b>

### All Sauces and sides 4.50

Red Wine, Stilton, Au Poivre, Skinny Fries, New  
Potatoes, Chips, Onion Rings, Garlic Bread,  
House Salad, Seasonal Vegetables

## Classic Desserts

<b>Churros (V)</b>	<b>7</b>
Cinnamon Sugar, Milk Chocolate Sauce	
<b>Selection of Ice-Creams and Sorbets (V) (GF*)</b>	<b>7</b>
<b>Vanilla Panna Cotta (V) (GF)</b>	
<b>Berries, Herbed Sugar, Strawberry Gel</b>	<b>7</b>

A Discretionary Service Charge of 5% is added to the bill.

Food Allergies & Intolerances. Should you have concerns about a food  
allergy or intolerance please speak to our staff.

(GF) Gluten Free (GF\*) Gluten Free Adaptable (N) Contains Nuts  
(V) Vegetarian (VE) Vegan