

STARTERS

Soup of the day (v)(gfo)
homemade bread and whipped butter

Heritage tomato & peach salad (v)
toasted pine nuts, vinaigrette, basil

Chicken liver parfait
bacon jam, house pickles, toasted brioche

Torched mackerel
beetroot, yoghurt, horseradish

MAINS

Roast chicken
sage & onion stuffing, bread sauce, chicken jus

Slow cooked ribeye of Hardwick Estate beef
roast potatoes and red wine gravy

(1.50 supp)

Glazed pork belly
sage & onion stuffing, sage & cider sauce

Fish of the day

(market price)

The platter
beef, chicken, pork with all the trimmings

(3.00 supp)

Miso glazed aubergine (v)
tempura vegetables, crispy onions, coriander

DESSERTS

Chocolate crèmeux
peppermint ice cream, creme fraiche,
chocolate tuille

Vanilla panna cotta
whisky gel, raspberry sorbet, oat crumble

Salted caramel tart
toasted almond, pink grapefruit sorbet

Selection of cheeses (v)
homemade biscuits, celery, grapes and chutney

HOT SANDWICHES

Hot roast pork and stuffing
roast potatoes, gravy and Yorkshire pudding

8.95

Hot roast beef and horseradish
roast potatoes, gravy and Yorkshire pudding

8.95

(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option available (w) wine/ale recommendation for this dish

Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.