

STARTERS

SOUP OF THE DAY (GF)	£5
NORFOLK QUAIL	£11
BREAST, CONFIT LEG, SOFT-BOILED EGG, SPICED PORK, ALLIUMS	
WYE VALLEY ASPARAGUS (GF)	£8
CONFIT DUCK EGG YOLK, CURED EGG YOLK, PARMESAN, MOREL MUSHROOMS	
KING SCALLOPS (GF)	£10
HERITAGE TOMATO, SHELLFISH EMULSION, BASIL, TOMATO JELLY, BLACK OLIVE PUREE	
NEW SEASON ENGLISH PEAS (CAN BE GF)	£8
CHILLED PEA & TRUFFLE VELOUTE, RADISH, CURED SEA TROUT, CAVIAR, FRICASEE OF PEAS & BROAD BEANS	

SNACKS

HOMEMADE ARTISAN BREAD'S SERVED WITH SALTED BUTTER AND MARMITE BUTTER	£2.95
CHILLI & GARLIC MIXED OLIVES	£2.95
SPICY ROASTED NUTS	£2.95
PORK SCRATCHINGS	£2
VEGETABLE CRISPS	£2

SIDES

CHANTENAY CARROTS, HONEY AND CARAWAY	£3
NEW POTATOES	£3
PETIT POIS A LA FRANCAISE	£3
HAND CUT CHIPS	£3
PURPLE SPROUTING BROCCOLI, BROWN ANCHOVIE BUTTER	£3

£9



TRIO OF SPRING LAMB (CAN BE GF) **£23**
 LAMB CUTLET - SLOW-COOKED NECK - SWEET-BREADS
 SPRING VEGETABLE FRICASEE, MORELS, ANCHOVIE POTATO PRESSING,
 LAMB REDUCTION

GRESSINGHAM DUCK **£19**
 MAPLE-GLAZED BREAST, CONFIT LEG SAMOSA, DUCK-FAT TURNIP,
 PURPLE SPROUTING BROCCOLI, ORANGE
 JUS

SLOW BRAISED BEEF DAUBE (GF) **£17**
 HORSERADISH MASH, BEEF DRIPPING CARROTS, KALE, JUS

WILD TURBOT **£23**
 TEXTURES OF JERUSLAM ARTICHOKE, SPINACH, OXTAIL CROSTILLIANT,
 JUS

BUTTERNUT SQUASH AND GOATS CHEESE RISOTTO (CAN BE GF) **£12**
 WINTER TRUFFLE, PUFF RICE, TOASTED SEEDS

DUO OF DERBYSHIRE PORK **£17**
 BRINED TENDERLION FILLET, STICKY CHEEK, TEXTURES OF BEETROOT, PORK
 FAT JERSEY ROYALS, CRACKLING, PORK JUS

GRILL

OWEN TAYLOR'S BEEF IS CAREFULLY SELECTED FROM A HANDFUL OF FARMS ACROSS THE
 EAST MIDLANDS THEIR BEEF IS HUNG FOR BETWEEN 14 AND 28
 DAYS AS CARCASS MEAT AS PART OF THE MATURATION PROCESS.
 AND FINALLY WE SMOKE THE STEAKS IN A KAMODO BARBEQUE

*ALL STEAKS ARE SERVED WITH HANDCUT CHIPS, ROASTED ONION, ROASTED VINE
 TOMATO, BEARNAISE, WATERCRESS*

7OZ FILLET STEAK **£29**

10OZ SIRLOIN STEAK **£22**

20OZ CHATEAUBRIAND STEAK FOR TWO **£60**

*(HALF BOARD GUESTS PLEASE NOTE – THE SHARING STEAKS WILL HAVE A
 SUPPLEMENT OF £20 TO GO ON YOUR ROOM RATE)*

PEPPERCORN SAUCE **£2**



CHOCOLATE AND BEETROOT £6

CHOCOLATE AND BEETROOT CAKE, SALTED CHOCOLATE GANACHE,
BEETROOT GRANITA, BEETROOT GEL

RHUBARB AND CUSTARD £6

VANILLA CREMEUX, TEXTURES OF RHUBARB, BITTER CINDER TOFFEE,
LEMON THYME

TASTING OF DESSERTS TO SHARE *(ADDITIONAL 15 MIN WAIT)* £10

WHITE CHOCOLATE CRÈME BRULEE, LEMON MERINGUE PIE,
DARK CHOCOLATE FONDANT

GINGERBREAD SOUFFLE *(ADDITIONAL 15 MIN WAIT)* £8

SOUR CHERRY SORBET, CHOCOLATE DIPPED CHERRIES, SORREL

DRAMBUIE CREME BRULEE £6

RASPBERRY SHORTBREAD

HOMEMADE ICE CREAM & SORBET £5

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS



3 CHEESES FOR £8

6 CHEESES FOR £14

COTE HILL BLUE

THIS CHEESE IS BRITAIN'S FIRST UNPASTEURISED, SOFT, RICH, CREAMY BLUE. MADE BY MICHAEL AND MARY DAVENPORT IN LINCOLNSHIRE, ENGLAND AFTER TAKING ADVANTAGE OF FALLING MILK PRICES AND TAKING A SHORT COURSE IN CHEESE-MAKING.

CORNISH YARG

A SEMI-HARD COW'S MILK CHEESE MADE IN CORNWALL, ENGLAND, FROM THE MILK OF FREESIAN COWS. BEFORE BEING LEFT TO MATURE, THIS CHEESE IS WRAPPED IN NETTLE LEAVES TO FORM AN EDIBLE, THOUGH MOULDY, RIND.

TUNWORTH

THE ULTIMATE BRITISH CAMEMBERT-STYLE CHEESE, SMOOTHER AND CREAMIER THAN ITS FRENCH EQUIVALENT. IT HAS A LONG LASTING NUTTY AND SWEET MILKY FLAVOUR WITH SAVOURY UNDERTONES.

OLDE YORK

A SOFT WHITE CHEESE MADE USING THE COULOMMIER METHOD. AFTER GENTLY LAYERING THE CURDS INTO THE MOULDS, THEY ARE LEFT TO SET UNDER THEIR OWN WEIGHT. THIS RESULTS IN A DELICATE TEXTURE.

LINCOLNSHIRE POACHER

AN AWARD-WINNING HANDMADE CHEESE PRODUCED ON A DAIRY FARM NESTLED IN THE EASTERN EDGE OF THE LINCOLNSHIRE WOODS. IT IS MADE IN A WAY THAT IS SIMILAR TO TRADITIONAL WEST-COUNTRY CHEDDAR USING UNPASTEURISED COW'S MILK.

SAINTE MAURE DE TOURAINE

A LOG-SHAPED, CLOSE-TEXTURED GOAT'S CHEESE, TRADITIONALLY IMPALED WITH A STRAW FOR EASE OF HANDLING. IT IS A CREAMY WHITE, AND AT VARIOUS TIMES THROUGHOUT THE YEAR MELTS BELOW ITS RIND. MILD AND RICH, THE FLAVOUR IS NOTABLY LOWER IN SALT THAN ITS FELLOW LOIRE VALLEY GOAT'S CHEESES.

PORT SELECTION

COCKBURNS FINE RUBY 19%

£3.20

TAYLOR'S LATE BOTTLED VINTAGE 20%

£4

GRAHAMS TAWNY 19%

£4.50

