

## Nibbles

**Thai Fish Cakes £8**  
Pickle Ginger & Sweet  
Chilli Mayo

**Jalapeño & Bacon  
Poppers £9**  
Cream Cheese

**Crispy Belly Pork Bites £8**  
Apple & Apricot Dipping  
Sauce

**Cauliflower Cheese  
Croquette £8**  
Onion Puree

**House Focaccia & Olives  
£8**  
Olive Oil & Balsamic

## To Start

**Wild Mushroom Parfait £12**  
(V, GF Available)  
Pickled Mushroom, Crispy Fried Shallots &  
Hambleton Toast

**Smoked Mackerel Pate £12 (GF Available)**  
Horseradish Emulsion, Pickled Beets,  
Crispy Fried Capers, Melba Toast

**Pear & Cropwell Bishop  
Waldorf Salad £12**  
(GF, V, Ve Available)  
Celery, Grape, Candied Walnuts, Endive  
Salad, Honey Mustard Dressing

**Soup of the Day £9**  
(V, Ve Available)  
Thyme Croutons & Crème Fraiche

**Nduja & Parmesan Arancini £12**  
Saffron Aioli & Basil

**Treacle Cured Venison Carpaccio £14**  
(GF)  
Wasabi Emulsion, Vegetable Crisps, Miso  
& Soy Ponzu & Crispy Shallot, Blackberry

## Mains

**Coq au Riesling £22 (GF)**  
Crispy Chicken Thigh, Pancetta, Chestnut Mushroom,  
Cipollini Onion, Tarragon & Pomme Puree

**Great Easton Spiced Lamb Kofta Burger £21**  
*Vegetarian Burger Available (£18) (GF Available)*  
Lamb Kofta Burger, Tzatziki, Baba ghanoush, Baby Gem  
Lettuce, House Pickles, Feta & Sumac Fries

**Wild Mushroom Stroganoff (GF, V, VE) £19**  
Dauphinoise Potatoes, Capers, Cornichons, Red Onion,  
Crème Fraiche

**Crispy Belly Pork £24 (GF Available)**  
Black Pudding Stuffed Apple, Apple & Apricot Puree,  
Pomme puree, Tender stem Broccoli

**Pan Seared Cod Fillet £23 (GF Available)**  
Bubble & Squeak Cake, Lemon & Thyme Butter Sauce &  
Confit Garlic Spinach

**Pan Seared Hake £23 (GF)**  
Shellfish Bisque, Miso Potato Fondant & Charred Gochujang  
Hispi Cabbage, Lemongrass & Chilli Emulsion

**8oz Belted Galloway Ribeye Steak £36 (GF)**  
Grilled Tomato, Blue Cheese Stuffed Flat Mushroom,  
Peppercorn Sauce, House Salad & French Fries

**Prawn & Crayfish Tagliatelle (GF Available) £23**  
*Vegetarian/Vegan Pasta Available (£18)*  
Chilli, Garlic, Lemon, Caper & Parsley

**Duo of Beef £27**  
Heart of Rump Steak, Steamed Marmite Dumpling,  
Caraway Roasted Carrot, Truffle & Mushroom Puree

**Treacle Cured Venison Steak £29 (GF)**  
Thyme Rosti, Beetroot Ketchup, Braised Faggot, Salsify, Tea  
Soaked Prune, Crispy Black Kale

## On the Side £5

**Pomme Puree**

**Skinny Fries or Hand Cut Chips**  
Add Parmesan & Truffle Oil £1

**Charred Tender stem Broccoli, Chill  
& Garlic**

**Charred Gochujang Hispi Cabbage**

Ve: Vegan

V: Vegetarian

GF: Gluten Free

NB: Fries and Hand Cut Chips are cooked in a fryer where gluten may be present.  
Although dishes can be made without nuts there are nuts present in the kitchen.  
Please advise us on any dietary requirements.

