

## **Nibbles**

Braised Beef Fritters £8 Burger Sauce, Pickled Cucumber Buffalo Style Pheasant Nuggets £8 Blue Cheese Dip, Celery Castle View Farm Merguez
Sausage £8
Hot Honey

Cauliflower Cheese Croquette £8 Onion Puree

House Focaccia & Olives £8 Olive Oil & Balsamic

## To Start

Roasted Delica Pumpkin £11 (Ve, V, GF Available)

Ayo Blanco, Chermoula, Sunflower Seed Praline & Guindilla Pepper

Asian Style Steak Tartare £15 (GF)
Ponzu Dressing, Wasabi Emulsion, Pickled
Ginger & Shoestring Fries

Siracha & Crayfish Crumpet £14

Pickled Fennel & Watercress Salad

Roasted Field Mushroom & Tarragon Soup £10 (V, Ve, GF Available) Aged Parmesan &

Onion Seed Straw

Pistachio, Dijon Mustard, Pickled Vegetables, Hambleton Bread

Farmhouse Terrine £14

(GF Available)

Shropshire Blue Twice Baked Souffle £14
Beetroot Ketchup & Waldorf Salad, Candied
Walnuts

Steak Frites Night £15

(Every Tuesday Evening)

80z Belted Galloway Bavette Steak

(Served Medium Rare)

with Frites & your choice of Béarnaise or Peppercorn Sauce

## On the Side £5

**Roasted New Potatoes** 

**Creamed Spinach** 

Charred Tender stem Broccoli, Chilli & Garlic

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

**Charred Gochujang Cabbage** 

For other a la carte options, please ask your server.

Please advise your server on any food allergies.