

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

**Farmhouse Terrine £14
(GF Available)**
Pistachio, Dijon Mustard, Pickled
Vegetables, Hambleton Bread

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

Mains

Duo of Launde Venison £28 (GF)
Treacle Cured Loin, Choux Farsi, Beetroot Ketchup,
Pomme Puree, Crispy Cavolo Nero

Pan Seared Duck Breast £28 (GF Available)
Confit Garlic Fondant Potato, Duck Liver Parfait Cigar,
Quince, Hispi Cabbage

Teriyaki Beef Brisket £40 (GF)
Wasabi Mash, Charred Gochuchang Cabbage
& Shoestring Fries

Wild Mushroom & Truffle Bolognaise Tagliatelle £22 (V)
Aged Parmesan & Spinach

Steamed Mussels, Cider & Bacon £22 (GF Available)
Nevill Holt Cider, Autumn Vegetables
& Smoked Bacon Lardons, French Fries & Hambleton
Bread

Roasted Butternut Delica Pumpkin Curry £22 (Ve, V, GF)
Green Curry Sauce, Thai Vegetables, Jamine Rice

Herb Crusted Baked Pollock £26 (GF Available)
Roasted New Potato, House Chorizo & Brown Shrimp
Tartar Sauce, Spinach

8oz Belted Galloway Ribeye Steak £44 (GF)
Creamed Spinach, Roasted Field Mushroom, Pepper
Sauce, French Fries

**Nevill Arms Double Patty Smash Burger £24 (GF
Available) Vegan Burger Available £22**
Bakehouse Brioche Bun, American Cheese, White Onions,
Burger Sauce, Pickles & French Fries

Pan Seared Halibut £30
Prawn & Crayfish Agnolotti, Shellfish Bisque, Shaved
Fennel & Samphire

Duo Of Great Easton Lamb £32
Lamb Rump, Braised Lamb & Cauliflower Cheese Pie,
Honey Roasted Baby Parsnips, Cauliflower & Horseradish
Puree

Pheasant Milanese £22
Crispy Sage, Prosciutto, Parmesan & Winter Leaf Salad

On the Side £5

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

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

**Creamed Spinach
Charred Gochujang Cabbage**

Roasted New Potatoes

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 requirement