

Nibbles

Half Pint of Scampi £6
Tartare Sauce

Salt & Pepper Squid £7
Sweet Chilli Mayo

Hambleton Bread & Olives £6
Seasonal Churned Butter

Antipasto Platter for 1,2 or 4 people £12, £22 or £40

Selection of Cured Meats, Olives, Artichokes, Sundried Tomatoes, Capers Berries & Olive Oil & Balsamic, Crisp Breads

To Start

Roasted Butternut Squash, Chilli & Coconut Soup £8 (Ve Available)
Crème Fraiche

Cauliflower Cheese Croquette £8 (V Available)
Sweet Onion Puree, Pickled Red onion & Aged Parmesan

Torched Mackerel £11 (GF Available)
Apple, Celeriac & Kohlrabi Remoulade, Beetroot Ketchup, Candied Hazelnut & Wasabi Emulsion

Half Shell Fowey Scallops £12 (GF Available)
Garlic Butter, Lemon Breadcrumbs & Chorizo Jam

Chicken Liver Parfait £10 (GF Available)
Quince Jelly, Pickled Walnut, Red Onion Marmalade, Toasted Hambleton Bread

To Follow

Pan Seared Catch of the Day £25 (GF)
Coconut, Squash & Chilli Sauce, New Potatoes, Charred Tender stem Broccoli & Pak Choi

Duo of Beef £26
Sirloin Steak, Cauliflower Cheese Croquette, Pomme Puree, Slow Braised Beef Bourguignon, Cavolo Nero

Fosse Meadow Skin on Chicken Breast £23 (GF)
Farmhouse Cabbage, Soy Braised Hen of the Woods, Creamed Corn, Red Wine Jus & Duck Fat Roast Potatoes

Belted Galloway Beef Burger & Brisket £21 (GF Available)
Chipotle Brisket, Jalapenos, Emmental Cheese, Burger Sauce, House Salad & French Fries

Chicken Caesar Salad £21 (GF Available)
Cos Lettuce, Lincolnshire Poacher, Soft Boiled Egg, Croutons, Bacon, Anchovy & Caesar Dressing

Heart of Rump Wellington £30
Sweet Onion Puree, Mustard Mash, Farmhouse Cabbage & Red Wine Jus

Black Truffle & Wild Mushroom Pappardelle £18 (V, Ve, GF Available)
Spinach & Aged Parmesan

Treacle Cured Venison Steak £25
Suet Dumpling, Blackberry Jus, Cauliflower & Horseradish Puree, Roasted Beetroot, Parsnip crisps

Beetroot Risotto £17 (V, Ve Available)
Goats Cheese, Candied Hazelnuts, Crispy Kale, Roasted Beetroot

Great Easton Duo of Lamb (GF) £26 (GF)
Lamb Leg Steak, Slow Braised Crispy Belly, Chorizo Pressed Potato, Peperonata & Basil Emulsion

On the Side £4

Duck Fat Potatoes

Charred Tender stem Broccoli, Chill & Garlic

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

Grilled Lettuce Wedge & Caesar Dressing, Chorizo Crumb

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.

