

Lunch A la Carte

Nibbles for the Table

Braised Beef Fritters, Pickled Cucumber **£8**
Buffalo Style Pheasant Nuggets, Blue Cheese Dip **£8**
Castle View Merguez Sausages, Hot Honey **£8 GF**
Cauliflower Cheese Croquettes **£8**
House Focaccia & Olives, Oli & Balsamic **£8 V**

To Start

Soup of the Day, Ask Server, Sourdough Toast, Salsa Verde **£10** Ve, V, GF Available
Cured Cornish Trout, Goats Curd, Beet Ketchup, Pickled Fennel **£14 GF**
Winter Chanterelle & Spinach, Toast, Baron Bigod, Poached Egg **£14** V, Ve Available
Asian Style Steak Tartare, Ponzu, Wasabi, Pickled Ginger, Shoestrings **£15 GF**
Local Game Terrine, Apricot, Pistachio, Apple & Sultana Chutney **£14 GF Available**
Pan Seared Fowey Scallops, Black Pudding, Orange, Cardamom **£15 GF Available**

Mains

Baked Ratatouille, Aged Parmesan, Winter Leaf Salad **£21** V & VE
Double Smash Burger, Brioche, Bacon, Cheese, BBQ Sauce, Coleslaw, Fries **£24**
GF Available, Ve & V Available
8oz Grilled Ribeye, Field Mushroom, Pepper Sauce, Fries **£44 GF**
Crispy Chilli Beef Salad, Ponzu, Peanuts, Mixed Vegetables, Coriander **£25 GF Available**
Smoked Haddock, Colcannon Mash, Tartare Sauce, Samphire, Poached Egg **£24 GF**
Pan Seared Sea Bream, Coconut Rice, Soy Dressing, Crispy Chilli Greens, Lime **£23 GF**
Wild Mushroom & Truffle Bolognaise Tagliatelle, Aged Parmesan, Spinach **£22 V**
Ploughman's Lunch, Great Easton Ham, Baby Gem Caeser, Pickled Onion, Boiled Egg, Black Bomber Cheddar, Sourdough **£19** (GF & V Available)
Three Cheese on Toast, Red Onion Marmalade, Cornichons, Coleslaw **£13 GF Available**
Cornfed Chicken & Bacon, Lettuce Tomato Toasted Sourdough, Mustard Mayo **£14 GF Available**

Sides

French Fries **£6**
Hand Cut Chips **£6**
Parmesan & Truffle Chips **£6.50**
Crispy Chilli Fried Greens **£6**
Glazed Carrots **£6**
Winter Leaf Salad **£6**

VE – Vegan, V – Vegetarian, GF – Gluten Free
Fries & Hand Cuts Cooked in Fryer where Gluten may be present.
Please advise us on any Dietary Requirements.