

**Half Pint of Scampi £5**  
Tartare Sauce

**Potted Shrimp £6**  
Toast & Mace Butter

**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, Caper Berries & Olive Oil & Balsamic, Crisp Breads

**To Start**

**Local Eyebrook Reservoir Cured Trout**  
**£11 (GF Available)**

Curry Mayo, Crisp Breads, Pickled Ginger &  
Toasted Sesame

**Wild Mushrooms on Toast £10**  
**(GF Available)**

Confit Garlic, Charred Sourdough, Cashel  
Blue Cheese, Crispy Sage

**Chicken Liver Parfait £10**  
**(GF Available)**

Toasted Brioche, Pickled  
Walnut, Red Onion  
Marmalade, Cornichons

**Half Shell Fowey Scallops £15**

Parsley, Garlic Butter, White Wine, Crispy Bacon, Charred  
Lemon & Breadcrumbs

**Green Thai Moules £12/ Main £20**

Coconut Milk, Thai style Vegetables, Bread; Main served  
with French Fries & Bread

**To Follow**

**Pan Seared Catch of the Day £25 (GF)**

Creamed Corn, Bacon, Brown Shrimp Risotto, Samphire &  
Peas

**Duo of Chicken £22**

Chicken, Ham & Leek Pie, Skin on Breast, Pomme Puree,  
Girrolle Mushrooms, Peas, Tarragon Emulsion

**Chicken Caesar Salad £21 (GF Available)**

Cos Lettuce, Lincolnshire Poacher, Soft Boiled Egg, Croutons,  
Bacon, Anchovy & Caesar Dressing

**Rack of Great Easton Lamb £28 (GF)**

Pistachio Crust, Cauliflower Puree, Confit Turnip, Roasted  
Shallot, Cauliflower Gratin & Tender stem Broccoli

**Charred Cauliflower Steak £18**

**(V, Ve Available)**

Harissa Butter, Cauliflower Puree, Roasted New Potatoes,  
Toasted Almonds, Charred Spring Onions

**Summer Vegetable Rigatoni £18**

**(V, Ve & GF Available)**

Wild Mushrooms, Summer Vegetable Medley, Spinach,  
Ricotta

**Korean Style Duo of Beef £26**

Heart of Rump Steak, Gochujang Short Rib Croquette, Beef  
Fat Potato, Charred Hispi Cabbage, Gochujang Butter

**Belted Galloway Beef Burger £20**

**(GF Available)**

Shredded Gem Lettuce, House Pickles, Streaky Bacon, Red  
Leicester Cheese, Caramelised Red Onion Marmalade,  
French Fries

**Cote de Boeuf to Share £75 (GF)**

Bordelaise Sauce, Caramelised Shallot, Baby Carrots, Rocket  
& Sundried Tomato Salad, Fries

**Panko Breaded Fish Burger £20**

Panko Breaded Catch of the Day, Shredded Gem Lettuce,  
Emmental Cheese, Tartar Sauce, House Pickles, Salad, Fries

**Crispy Belly Pork £22 (GF Available)**

Black Pudding Stuffed Apple, Charred Tender Stem  
Broccoli, Pomme Puree, Red Cabbage, Apple & Apricot  
Sauce, Mustard Jus

**On the Side £4**

**Creamed Mashed Potato**

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

Ve: Vegan

**Rocket & Sundried Tomatoes**

**Heirloom Tomato & Red Onion Salad**

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.