

Nibbles

Braised Beef Fritters £8
Burger Sauce, Pickled
Cucumber

**Buffalo Style
Pheasant Nuggets
£8** Blue Cheese
Dip, Celery

**Castle View Farm Pigs
in Blankets £8**
Hot Honey

**Cauliflower Cheese
Croquette £8**
Cranberry Jam

House Focaccia & Olives £8
Olive Oil & Balsamic

To Start

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

**Roasted Field Mushroom & Tarragon
Soup £10 (V, Ve, GF Available)**
Truffle Croutons & Crème Fraiche

Beetroot & Gin Cured Trout £14
Dill Blinis, Horseradish Crème Fraiche,
Picked Beetroot & Wasabi Emulsion

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

**Local Game Terrine £14
(GF Available)**
Pickled House Vegetables, Dijon
Mustard & Hambleton Bread

**Homemade Delica Pumpkin
Ravioli £14**
Sage Butter & Aged Parmesan

Mains

Duo of Launde Venison £28
Treacle Cured Venison Loin & Venison Shin Bon Bon,
Dauphinoise Potatoes, Hispi Cabbage & Beetroot Ketchup

Great Easton Pork Belly £28 (GF Available)
Spring Onion Mashed Potato, Braised Red Cabbage,
Nevill Holt Cider & Mustard Jus & Black Pudding Stuffed
Apple

Belted Galloway Duo of Beef £32
Sticky Braised Brisket, Sirloin & Cauliflower Cheese
Croquette, Onion Puree & Cavolo Nero

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

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

**Salt Baked Beetroot & Goats Cheese
Pithivier £22 (V)**
Pomme Puree, Cabbage, Honey Roasted Piccolo Parsnip,
Red Wine Jus

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

Roasted New Potatoes

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, Jalapeno, Pickles, Coleslaw & French Fries

Smoked Haddock £24 (GF)
Colcannon Mashed Potato & Leek & Mustard Sauce

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

Stuffed Chicken Supreme £22
Wild Mushroom & Chestnut Stuffing, Riesling Sauce,
Fondant Potato

On the Side £5

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

**Winter Spiced Braised
Red Cabbage**

Brussel Sprouts & Chorizo

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.