

FOOD & DRINK WITH IMPECCABLE BREEDING

Pipers Lincolnshire potato crisps Marinated nocellara olives £3.50 Pork scratchings £2.50 Pickled cockles £3.50 Padron peppers £5.00 Chorizo, fermented honey £5.00 Grasmere Grunta House nuts £2.50 £3.50

Bar board (a selection of the above, ideal to share) £21.50

French onion soup, blue cheese beignet £9.50 Mooli 'scalloped', smoked kohlrabi broth, ponzu, chervil £9.50 Marinated heritage beetroot, goat's curd, fresh cream, dill nasturtium £11.50 Black quinoa, apricot, charred tenderstem salad, pine nuts, feta £11.50 Cured salmon, nori, cumin, yuzu, pickled tapioca, buttermilk sauce £14.50 Tuna sashimi, fermented cucumber, wasabi, radish £15.50 Chicken & mushroom tortellini, mushroom consommé, tarragon £12.50 Pub made black pudding, curried pickled onion, garden apple, crispy pork £12.50 Local roe deer tartare, juniper, oak smoked mayonnaise, 100% vanuatu malekula chocolate £15.50

Roast cumin carrots, spiced lentils, maitake mushroom, seabuckthorn £21.50 Olive Branch Fish (Haddock) & chips, pub peas, tartare sauce £23.50 Pan fried Pollock, butternut squash risotto, salty fingers, bouillabaisse sauce £23.50 Poached wild West Coast Halibut, black & white turtle bean cassoulet, crispy pork, sea beet, oyster mushroom, vermouth £33.50

Confit Duck leg, spiced lentils, beetroot, pak choi, sesame £23.50 Local red leg Partridge, salt baked turnip, pickled bramble, dauphinoise foam £28.50 Launde Farm Lamb (Rump & Shoulder), variations of onion, swiss chard, boulangère potatoes £32.50 Slow cooked Beef Rib, smoked mustard, Lincolnshire Poacher, fermented cabbage, pub chips £35.50

Pub chips £5.50 Truffled chips £7.50

Garlic & herb baby potatoes £5.00 Creamed savoy cabbage & bacon £5.50 Tenderstem broccoli, peanut satay £5.50 Extra bread (1/4 loaf) £1.00 or (1/2 loaf) £2.00

esserts & Tonka bean pannacotta, chocolate cremeux, honeycomb £9.95 Crème brûlée tart, amaretto, pear, morello cherry £9.95 White chocolate & pumpkin parfait, pumpkin tartlet, thyme £10.50 Apple (crumble) mousse, toasted oats, fresh cream, poached blackberry £9.95 Sticky toffee pudding, miso caramel, vanilla ice cream £9.95 Spiced fig terrine, candied walnut, fig doughnut, gingerbread £9.95 Dark chocolate torte, raspberry glass, raspberry sorbet £10.50

Eccles cake, Barkham Blue, Earl Grey £9.95 Selection of 3 English cheese £9.95 (additional cheese £2.50 each) Ragstone, Lincolnshire Poacher, Barkham Blue, Sparkenhoe Vintage Red Leicester, Baron Bigod, Cropwell Bishop, Snowdonia Black Bomber, Tunworth

Some dishes may contain nuts. Please inform us if you have any allergies/dietary requirements. Vegetarians – please let us know as we are able to suggest a number of different dishes each day