

MENU

NIBBLES

Mixed olives (VE)(GF)

Mixed olives, sun-dried tomatoes and grilled tofu (VE)(GF)

Spicy cumin grissini with homemade hummus (VE)

STARTERS

Soup of the day, served with toasted sourdough (VE)(GFa)

Bouillabaisse fish soup, with king prawns and mussels (GFa)

Asian-style fried halibut sticks & king prawns, with root vegetable crisps and homemade chilli sauce (GF)

Twice-baked cheddar cheese soufflé, served with Hartington stilton sauce (V)(GF)

Chickpea tahini hummus with sourdough and quinoa, pomegranate tabbouleh salad (VE)(GFa)

Wild mushroom bruschetta, on truffle-grilled polenta and carrot chips (VE)(GF)

Crispy pork belly with baked beetroot, black pudding crumb and apple puree (GFa)

Seared duck with a mango & blood orange, noodle hoi-sin salad

SHARERS

£2.95 Plant plate – chilli & honey glazed broccoli & cauliflower florets, mixed olives, sun-dried tomatoes, grilled tofu, chickpea hummus, quinoa and pomegranate tabbouleh salad, wild mushroom bruschetta on truffle polenta with grilled sourdough **£12.95**

£4.25 Whole baked British camembert with thyme & honey, served with red onion & blueberry marmalade and homemade spicy cumin grissini **£12.95**

£3.25 Meat sharer – Thai-marinated rump steak salad, pork belly with black pudding crumb and apple puree, honey & chilli glazed sausages, toasted sourdough and root vegetable chips (GFa) **£14.50**

£4.95 Thai-marinated rump steak salad with broccoli & cauliflower florets, fennel, pickled ginger, green beans and sesame dressing (GF) **£13.95**

£6.50 Grilled tofu salad with baby gem, cherry tomatoes, cucumbers, radishes, boiled egg, pumpkin seeds, green dressing and crispy parmesan (V)(GF) **£9.95**

£5.95 **substitute tofu for chicken breast or salmon fillet* **+ £4.00**

£5.50 Superfood salad, with homemade guacamole, grilled tofu, wild mushrooms, rocket, quinoa, cucumber, cherry tomatoes, radish, olive oil and pomegranates (VE)(GF) **£9.95**

£6.75 **BURGERS**

All our burgers are handmade and served with triple cooked chips & aioli;

Beef brisket and cheese burger (GFa) **£13.50**

Mexican-spiced chicken burger with guacamole (GFa) **£12.50**

Oat & mushroom burger (V)(GFa) **£10.50**

All our meat is sourced sustainably from New Close Farm in Over Haddon.

If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.

MAINS

Pan-fried salmon, with a crushed almond crust, served with minty pea puree, pak choi and orange beurre blanc (GF) **£13.95**

Moroccan fish casserole, served with catch of the day, king prawns, mussels, peppers, tomatoes, green beans, broccoli, chickpeas, fresh coriander and toasted sourdough (GF) **£14.95**

Pan-fried monkfish tail, lime & coriander polenta chips, minted-crushed peas and tartare sauce (GF) **£14.95**

New Close Farm Cumberland bangers & mash with homemade gravy, crispy onions and bacon lardons (GF) **£12.95**

Roast pork belly with braised red cabbage, pea puree and black pudding crumb (GFa) **£13.50**

Slow braised lamb shank, served with horseradish mashed potatoes, bourguignon sauce, silver skin onions and crispy bacon lardons (GF) **£17.95**

Pan-fried duck breast, carrot puree, spicy pak choi, honey & sesame glaze and red wine jus (GF) **£16.50**

Pan-fried chicken supreme served with tomato concasse & olive couscous and a roast pepper sauce **£12.50**

Traditional chunky beef shin cottage pie, served with a side of green beans and homemade gravy (GF) **£13.50**

Homemade venison ravioli with sage & chorizo sauce **£13.95**

North African chickpea tagine, in a tomato, green bean, chickpea, broccoli floret sauce, served with quinoa, pomegranate and rocket (VE) **£11.50**

Spinach and ricotta ravioli, served with creamy wild mushroom sauce (V) **£11.50**

Thai red curry, turmeric & lime basmati rice with; Tofu (VE)(GF) **£10.50**

Chicken (GF) **£12.95**

Salmon (GF) **£12.95**

STEAKS

All served with triple cooked chips, marinated baked tomato and garlic-parsley butter

8oz fillet (GF) **£27.50**

8oz rump (GF) **£16.95**

12oz ribeye (GF) **£23.50**

**add on peppercorn sauce, blue cheese or bearnaise (GF) + £1.95*

SIDES

Triple cooked chips (VE) **£2.95**

Chunky chips with grated garlic & parsley (VE) **£3.25**

Polenta chips (VE) **£3.25**

Sautéed green beans & pak choi (V) **£2.95**

Braised red cabbage (VE) **£2.95**

Mashed potato (V) **£2.95**

DESSERTS

Chocolate soufflé with vanilla ice cream, with red berries (V)(GF) **£7.95**

Local cheese board, with artisan biscuits, honey-walnuts, grapes and grissini, red onion & blueberry chutney (V)(GFa) **£7.95**

Plum & almond crumble and coconut ice cream (vegan ice cream available) (VE)(GF) **£6.50**

Winter mess with crushed meringue, amaretti biscuits, winter berries, mascarpone mousse and strawberry coulis (V) **£6.50**

Banana & date, sticky toffee pudding with butterscotch sauce and vanilla ice cream (V) **£6.50**

Baked apples & pears with mango sabayon (V)(GF) **£6.50**

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