

Nibbles

Harvey & Co. Sour Dough, Olive Oil, Balsamic Vinegar, Houmous £7.50 Marinated Olives £5 (GF)

Starters

Soup of the Day & Bread £8 (GFA)

Garlic Tiger Prawns on Sour Dough Toast, Tomato & Chilli Jam, Rocket & Parmesan Salad £13
Smoked Mackerel Pate, Blackberry Gel, Pickled Cucumber, Croutes £11 (GFA)
Chicken Liver Parfait, Toasted Sour Dough, Onion Jam £11

Chargrilled Asparagus, Poached Egg, Parma Ham Crisp, Lemon Oil £12

Deep Fried Baby Mozzarella, Slow Roasted Cherry Tomatoes, Wild Garlic Aioli, Pickled Strawberries £10

Main Courses

Barbecued Rump of Lamb, Black Garlic Croquettes, Vegetables, Tomato Ketchup, Salsa Verdi £23

Duck Breast, Five Spiced Leg Spring Roll, Baby Carrots, Pak Choi, Cucumber, Hoisin Aioli, Cherry jus £24

Dingley Dell Slow Roast Belly Pork, Fondant Potato, Black Pudding, Tender Stem, Apple, Thyme Jus £22

Pan fried Seabass Fillet, Gnocchi, Tender Stem Broccoli, Sun Blush Tomatoes, Olives and Almond Pesto £22

East Coast Hake Fillet, Saffron Potatoes, Peas, Broad beans, Samphire and Chorizo, Lemon Oil £23

10oz Salter & King Sirloin Steak, Triple Cooked Chips, Bearnaise Sauce, Sun Blushed Tomato Salad £34

Charred Courgette, Pesto Gnocchi, Halloumi Cheese, Sun Blush Tomatoes £18

Butternut Squash Tagliatelle, Feta Cheese, Tender Stem Broccoli, Pea Shots, Basil Oil £18

Dessert

Seckford Hall Black Forest Gateaux £10

Passion Fruit Tart, Confit Pineapple, Candied Hazelnut, Mango Sorbet £10

Apple & Plum Pudding, Drambuie Butterscotch Sauce, Vanilla Ice Cream £10 (GFA)

Rhubarb & Strawberry Eton Mess, Raspberry Meringue, Strawberry Ice Cream £10 (GFA)

Baron Bigod, Cornish Yarg, Godminister, Binham Blue Biscuits, Chutney, Candied Walnuts, Quince Jelly £13