

Nibbles

Breads, olive oil, balsamic vinegar £6

Marinated olives £5

Starters

Soup of the day & bread £8

Garlic Tiger Prawns on Sour Dough Toast, Tomato & Chilli Jam, Rocket & Parmesan Salad £13

Classic scotched egg, piccalilli, rocket, and parmesan salad £ 10

Smoked mackerel pate, blackberry gel, pickled cucumber, croutes £11 (GFA)

Chicken liver parfait, toasted sour dough, red onion jam £11

Charr grilled 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

Roast Beef sirloin, Yorkshire pudding, sea salt and rosemary roast potatoes, carrot, greens, gravy £20

Roast loin of Pork, sea salt and rosemary roast potatoes carrot, buttered greens, gravy £18

Alde Valley Lamb Rump, sea salt and rosemary roast potatoes, roast carrot, buttered greens, gravy £24

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

Pan fried seabass fillet, Gnocchi, basil & almond pesto, olives & tomatoes, tender stem broccoli £22

East Coast Hake Fillet, saffron potatoes, Peas, Broad beans, Samphire and Chorizo, Lemon Oil £23

Butternut squash tagliatelle, feta cheese, tender stem broccoli, pea shots, basil oil £18

Roasted courgette, pesto gnocchi, baby mozzarella and sun blush tomatoes £17

Sides £4.00

Hand cut chips

Cauliflower cheese

Rocket and parmesan salad

Buttered greens

Dessert

Seckford Hall Black Forest Gateaux £10

Mango Delice, Madeleine Sponge, Passion Fruit Curd, Vanilla Marshmallow £10

Sticky toffee pudding, bourbon Butterscotch Sauce, Vanilla Ice Cream £9

Chocolate fondant, poached pear, miso caramel, tonka bean Chantilly £9

Baron Bigod, Cornish Yarg, Godminister, Binham Blue, Biscuits, Chutney, candied walnuts, quince jelly £13