

Summer Menu

FOR THE TABLE

Sourdough with balsamic vinegar and oil (pb)	3.5
Marinated Nocellara olives (pb) (gif)	5.5
Glazed Cumberland sausage roll with nigella & sesame seeds	4.5

TO SHARE

Whole baked Camembert with rosemary and garlic	15
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STARTERS & SMALL PLATES

Pan seared scallops, crispy bacon, pea purée and purple potato crisp	11	Duck croquettes, pea purée, pickled enoki mushrooms and truffle mayonnaise (gif)	10
Crab, crayfish, avocado and prawn cocktail	12.5	Red onion, rosemary & balsamic tart Tatin with pine nuts and baby leaves (v)	8
Crispy whitebait with tartare sauce and lemon wedge	8	Tomato & red pepper houmous with crudités and toasted flat bread (pb)	8
Chicken & leek terrine with warmed sourdough and apricot chutney	9		

LARGE PLATES

Battered haddock and chips with garden peas and tartare sauce (gif)	15	Pan fried chicken supreme, with roasted Mediterranean vegetables, tomato pesto and black olives (gif)	14.5
Pan fried sea trout with a lemon dressed cannellini, green bean and fennel salad (gif)	14.5	Marinated lamb rump with apricot, sun dried tomato, couscous, harissa roasted aubergine and coconut yoghurt	26.5
Pan fried salmon, with asparagus, roasted cherry tomato, Jersey Royal potatoes and a shrimp & tarragon butter (gif)	23.5	'Future Farm' vegan burger, topped with Gouda in a loaded bun with chips (pb)	14.5
Roasted whole seabream, burnt lemon, quinoa and a shaved yellow courgette, artichoke, olive & radish salad (gif)	18	Slow roasted aubergine with bulgur wheat, pomegranate, vegan feta, cumin yoghurt and toasted hazelnuts (pb)	14.5
Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips <i>Add smoked bacon 1.5</i>	14.5	Grilled halloumi salad with avocado, chicory and toasted hazelnuts (v)	14
		21 day aged ribeye steak, chips and watercress (gif) <i>Add Green peppercorn, shallot & tarragon butter 1.5</i>	33.5

SIDES

Buttered baby potatoes (gif)	4
House salad with maple and mustard dressing (pb) (gif)	4.5
Sauteed, buttered hispi cabbage, leek and peas (v) (gif)	4.5
Koffman's Chips (pb) (gif)	3.75

SANDWICHES

Served at lunchtime only | Served on your choice of wrap or sourdough bread

Crab mayonnaise with crispy apple matchsticks	12
Chicken, bacon and tomato sandwich with mayo and little gem	8
Fish finger sandwich, with little gem and tartare sauce	7.5
Char-grilled steak with horseradish, caramelised onions and rocket	7.5
Sweet chilli mayo prawns, cucumber and baby gem	9
Old Mill roast ham with English mustard, tomato and baby gem	9

TO FOLLOW

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	7
Your choice of our sorbets (pb) (gif) and ice creams (v) (gif)	2.5
Tarte au citron with lemon curd and clotted cream (v)	7
Profiteroles with chocolate sauce (v)	8
Panna cotta with ginger, rhubarb & toasted oats (v)	8.5
British cheese board: Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	9

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.