Enjoy a complimentary glass of fizz on arrival

NIBBLES

MRS KIRKHAM'S CROQUETTES
Lancashire Cheese, Sweet Leeks,
Truffled Mayo

TEAR 'N' SHARE BREAD
Milk Buns & Whipped Butter
V · VGO · GFO

STARTERS

FRENCH ONION SOUP
Rich Onion Broth,
Brandy, Doddington Cheese,
Sourdough VGO · GFO

POSH PRAWN COCKTAIL
Hand-Picked Crab, Prawns,
Brown Shrimp, Marie Rose,
Focaccia Crisps GFO
Add: Exmoor Caviar | 9

PÂTÉ EN CROÛTE
Blythburgh Pork,
British Duck, Pheasant &
Venison, Prune Ketchup
GFO

MAINS

STEAK TOURNEDOS
Fillet of Beef, Mushroom Pâté,
Spinach, Beef Tallow Toast,
Bordelaise Sauce
GFO

HALIBUT SUPREME
Creamy Champagne Sauce,
Purple Sprouting Broccoli,
Herbs, Trout Roe
GF

BUTTERNUT SQUASH STEAK
Seared & Butter Basted.
Truffle & Burrata Ravioloni,
Spinach, Beetroot Jus
V · VGO · GFO

SIDES

ALLOTMENT SALAD
Creamy Salad Dressing
VG · GFO

CAULI MAC 'N' CHEESE
Crispy Shallots
V

PINK FIR POTATOES
Smoked Sea Salt
VG · GFO

DESSERTS

SALLY'S TRIFLE
Clementine Jelly, Cranberry
Compote, Whipped Cream &
Amerana Cherries V

CHOCOLATE MOUSSE
Chantilly Cream,
Honeycomb, Capezzana Olive Oil,
Maldon Sea Salt V · GF

PIÑA COLADA PAVLOVA
Passion Fruit Sorbet &
Curd, Coconut Meringue,
Piña Colada Sauce VG · GF

V – Vegetarian VO – Vegetarian option VG – Vegan VGO – Vegan option | All menus are sample and subject to change.

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free & we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.