

## SNACKS

- Specially marinated Spanish olives £4.95 GF
- Freshly baked sourdough, Estate Farm dairy butter £4.95 \*G
- Fire roasted smoked Belazu almonds £4.95 GF

## SMALL PLATES

- Roasted red pepper, vine tomato arancini, wild garlic mayo £9
- Salmon spring rolls, apple and cucumber salad, hoisin chilli dipping sauce £8.5
- Seared king scallops, pea puree, crispy prosciutto, wild garlic pesto, beer battered wild garlic £14 GF
- Duck Liver Pate, toasted ciabatta, apple cider relish, house pickles, watercress £11 \*G
- Doreen's black pudding, rhubarb chutney, crispy fried onions, wholegrain mustard dressing, watercress £9.5
- Cumberland scotch egg, bacon jam, apple puree, watercress £8.95
- Spring salad of wye valley asparagus, feta cheese, mint, english radishes, sourdough croutons £8 V G\*
- Salmon gravadlax, pickled beets & cucumber, rye bread, creme fraiche and dill £10 G\*
- Creamed goats cheese, roasted marinated artichokes, sourdough croutons, rocket & olive oil £9 V G\*

## LARGE PLATES

- Roast rump of northumbrian lamb, fricassee of garden peas, broad beans, wye valley asparagus and wild garlic, rosemary, thyme and garlic smashed potatoes, tomato and chilli jam £25 GF
- Brown butter grilled plaice, pink fir apple potatoes, samphire, crab, lemon and green onion salad £25 GF
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16.5
- Gruyère cheese and caramelised onion soufflé, heritage tomato, red onion, rocket salad £17.5 V

## STEAKS

*All of our steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28-35 days*

Steaks are served with a side salad, choice of one side & one sauce

8oz Rump £22      10oz Ribeye £30      8oz Fillet £32

Chateaubriand (sharing steak for two; two sides, two sauces) £74

SAUCES £3 (inc with steak): peppercorn | bearnaise | wild garlic butter

SIDES £4.95 Skin on fries with truffle oil and parmesan | hand-cut chips | Korean glazed greens, peanuts GF  
| Tenderstem broccoli, hollandaise, garlic and parmesan breadcrumb \*G

## AFTERS

- Pistachio and orange cheesecake, chantilly cream, candied orange £8.5
- Apple, pear and blackberry sundae, vanilla ice cream, honeycomb £8.5 GF \*VG
- Warm rhubarb bakewell, vanilla ice cream £8.5
- Eton mess, lemon curd, meringue, chantilly cream, strawberry sauce £8.5
- Dark chocolate brownie, salted caramel ice cream £8.5
- Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter £12 \*G

Please inform us of any allergies / dietary requirements when booking and ordering.

\*G - GLUTEN FREE ALTERNATIVES AVAILABLE. \*VG - VEGAN OPTION AVAILABLE. V - VEGETARIAN. GF - GLUTEN FREE

Ask your server for our current vegan dishes available.