



A La Carte Menu Sample

Available Monday to Thursday 12:00 - 14.30 & 17:30 – 21:30
Friday & Saturday 12:00 - 14.30 & 17:30 - 22:00 / Sunday 12:00 -17:00

Starters

- Chilled pea & mint soup.** Chive oil. (V) (VE) (GF) £8.50
- Burata.** Basil & rocket salad, heritage tomatoes, anchovies, tomato essence (GF)(V) £9.75
- Seared tuna niçoise.** Heritage tomatoes, olives. £11.75
- Ham hock terrine.** Piccalilli, pickled summer vegetables, toasted sourdough £10.50

Main Courses

- Lamb chump.** Crushed Jersey royals, English broad beans, English peas, mint & rosemary sauce (GF) £32.00
- Seabream fillet.** Red pepper stew, grilled artichoke, green beans, bouillabaisse sauce (GF) £26.50
- Guinea fowl.** Smoked pancetta & English pea risotto, charred baby gem, morel sauce (GF) £35.00
- Homemade tagliatelle.** Wild mushrooms, cherry tomato, English green beans, Parmigiano Reggiano (V) £20.50

Side Dishes £5 each

Triple cooked chips | Tenderstem broccoli & chilli | Green beans & shallots | Jersey Royals & mint

Desserts

- Chocolate & hazelnut brownie.** English Raspberries, hazelnut gelato (V) £9.50
- Seasonal summer fruit salad.** Vanilla gelato, mint (GF) (V) £8.50
- Hambleton bakery tart.** Raspberry sorbet (V) £9
- Seasonal cheese selection.** Crackers, seasonal chutney, grapes and celery (V) (GF*) £13.50
- Poached peach.** White peach bellini, vanilla mascarpone (GF) (V) £10.50

Please inform us of any allergies. We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(gf) Gluten free (gf) Gluten free option available upon request
12.5% discretionary service charge will be added to your final bill.*