



A La Carte Menu

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 & 18:00- 21:00pm

Starters

Buckwheat Blini, Smoked Salmon, Cucumber Relish, Chives (GF*) £13.50

Beetroot & Blue Stilton Salad, Toasted Walnuts, Balsamic Dressing (GF) (V) £10.80p

Game Terrine, Piccalilli, Pickled Autumnal Vegetables, Toasted Sourdough (GF*) £11.50

Redhill Farm Black Pudding, Monks Beard, Poached Egg, Hollandaise Sauce, Pine Nuts £14.00

French Onion Soup with Herb Crouton £9.75

Main Courses

Roasted Pheasant, Mushroom and Root Vegetable Risotto, Game Sauce (*may contain “shot”*) (GF) £32.50

Pan Fried Red Mullet, Globe Artichoke, Crushed Potatoes, Confit Tomato, Sauce Barigoule (GF) £39.00

Lamb Rump, Spiced Lentils, Creamed Polenta, Wilted Kale, Gravy (GF) £36.50

Homemade Pasta, Slow Cooked Beef, Scottish Grouse, Cavolo Nero, Sauce Dianne, Parmigiano (V* £24) £32.00

Side Dishes £7

Triple Cooked Chips | Minted Ratte Potatoes (GF) | Honey Glazed Parsnip (GF)

Desserts

Chocolate Delice, Orange and Physalis Gel (GF) £11

Hambleton Bakery Tart served with Vanilla Ice Cream £9.50

Lemon Crème Brûlée served with Raspberry Sorbet (GF*) £10.00

Cheese & Biscuits served with Homemade Chutney, Celery & Grapes (GF*) £14.75

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.*