



To start

Half pint of shell on prawns, Marie rose sauce 10

Tuna Tartare, avocado, sesame and soy 15

Market garden broccoli soup, bread, salted butter 8 v

Buttermilk fried chicken wings, soy & honey or chilli & sesame 10

Chicken liver parfait, pistachio, toasted brioche, rhubarb chutney 11

Burratta, blood orange, Castel Franco 12 v

Mains

Slow cooked Organic Sirloin of Aberdeen Angus, Yorkshire pudding, horseradish 25

Crisp roast belly pork, crackling and apple sauce 24

Chargrilled organic Barnsley Lamb chop, salsa verde 29

Butternut squash, chestnut mushroom and sage nut roast, salsa verde 20 v

All roasts are served with a Yorkshire pudding, roast potatoes & seasonal vegetables

Fish & chips, crushed peas, tartare sauce 20

Beetroot orzo, charred leeks, roast beetroots, hazelnuts, and Blue Murder 20 v

Sides 5

roast potatoes | seasonal greens | mashed carrot & swede | rosemary fries

Pudding

Vanilla cheesecake, poached Yorkshire rhubarb 9

Dark chocolate mousse, pistacchio biscotti 9

Sticky date pudding, toffee sauce, Rodda's clotted cream 9

Vanilla or Matcha soft serve & flake 5

Cheese

£8 each, served with crackers and pickled onions.

Daylesford Organic - Adlestrop

Kingstone Dairy - Rollright