

## TO WELCOME

Selection of Hambleton Bakery artisan bread (G/N) *219 kcal*  
Soft herb butter (D) *133 kcal*



## TO START

Celeriac and apple soup (V) *56 kcal*

Hot smoked salmon Verine, blood orange, beetroot salsa, crisp bread (T/G) *285 kcal*

Cherry tomato, goats cheese and confit garlic tart, balsamic dressing (D/G/V/Su) *380 kcal*

Green garden salad, feta cheese, garlic and herb dressing, toasted seeds (D/V) *250 kcal*



## TO FOLLOW

Tamarind confit Gressingham duck leg, fried cauliflower, spinach, macerated raisins (Su) *420 kcal*

Pappardelle pasta, Pepperonata confit, spinach, grilled halloumi, basil  
(G/V/D/E) *284 kcal*

Treacle cured bacon steak, herb crushed new potatoes, greens, crisp lotus root, wholegrain  
mustard jus *595 kcal*

Seared Bream fillet, gnocchi, creamed leeks, preserved lemon and garlic puree(G) *423 kcal*  
*Can be served simply with seasonal leaf salad and rustic tartare sauce 90 kcal*

Butternut squash and corn pakoras, charred corn, pineapple and mango relish, spiced  
herb soya yogurt, pickled carrots (V/S) *478 kcal*

Classic Caesar salad, crisp gem lettuce, shaved Parmesan, crisp anchovies, truffled Caesar  
dressing, sourdough croutes(G/Su/E) *392kcal*

Topped with a choice of lemon and thyme roasted chicken thigh *165kcal/or*

Crisp organic Melton Mowbray Tofu *215 Kcal (V)*

8oz 21-day aged fillet of beef, chunky chips, roast shallot, grilled tomato, field mushroom, and greens 622 kcal/with a choice of peppercorn sauce 210 kcal/or red wine jus 68 kcal/or garlic butter 133 kcal– additional charge of £16.50 (D)



## TO FINISH

Citrus pavlova, Chantilly, cranberry compote, sorbet (V/D/E) 429 kcal

Dark chocolate fondant, caramelized banana, ice cream, toffee sauce (D/V/S/E) 510 kcal

Key lime pie, ginger nut crisp, vanilla ice cream (G/V/D/E/T) 545 kcal

Strawberry basil panna cotta with honeycomb (V/Ve) 357 kcal

Fresh fruit platter, soya yoghurt (V/S) 143 kcal

Selection of British cheese, chutney, and crackers (T/D/G/V/Se) 559 kcal

*Cropwell Bishop stilton, Calveley Crunch, Thomas Hoe aged Leicester, quince paste*



Complimentary tea and coffee is served in the Verandah Bar or Garden Room

*Executive Chef: Anthony Horn / Restaurant Manager: Mohamed Bardouz*

(V) – Suitable for Vegetarians | (T) – May contain traces of nuts | (D) – Contains Milk products | (G) – Cereals containing Gluten | (N) – Contains nuts | (Su) – Sulphates | (Ve) – Vegan | (Se) – Sesame Seeds

Please be aware that allergens are handled throughout our business. Some allergens may be listed on our menus but if you have any questions about the presence of food allergens, please ask before ordering. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.