

## TO WELCOME

Selection of Hambleton bakery artisan bread (Ve/G/N/T) 219Kcal

Sun-dried tomato butter (D/V/Su) 127Kcal



## TO START

Cream of broccoli soup (Ve) 127 Kal

Chicken liver and brandy parfait, caramelised onion chutney, crisp sourdough bread  
(D/G/T/Su) 475 Kcal

Roasted tenderstem broccoli, asparagus, soft egg and herb dressing (E/V) 250 Kcal



## TO FOLLOW

Apple-glazed pork belly, Lyonnaise potatoes, spring greens, oregano pork jus  
(Su) 410 Kcal

*Pinot Noir Santa Carolina, Chile: The light tannins and red fruit notes complement the richness of the jus*

Oven-baked shakshuka, feta cheese, duck egg, charred sourdough bread  
(D/G/T/E) 375 Kcal

Coq au Vin, bacon lardons, wild mushrooms, baby onions, creamy mash,  
red wine jus (D/Su) 465 Kcal

*Malbec Andeluna Argentina: Dark fruit and spice enhance the flavour of the dish*

Pan-fried cod, roasted chorizo, new potatoes, British cherry tomatoes, light tomato  
dressing (D/Su) 345 Kcal

*Can also be served simply with a dressed rocket salad and rustic tartare sauce (Su) 175 Kcal*

*Gavi La Battisitino, Italy: High acidity with citrus and floral notes, perfect for the fish*

Minted pea and edamame bean risotto, crispy mint, pea shoots,  
freshly grated parmesan (S/Su/D/V/E) 325 Kcal

Classic Caesar salad, crisp gem lettuce, shaved parmesan, crispy anchovies,  
truffled Caesar dressing, croutes (G/E/D/T/F) 395 Kcal

Topped with a choice of roasted chicken breast 155 Kcal, salmon fillet (F) or  
crisp tofu (S) 220 Kcal

8oz 21-day aged fillet of British beef, chunky chips, roast shallot, grilled tomato,  
field mushroom, greens 622 Kcal with a choice of peppercorn sauce (D, Su)

210 Kcal or red wine jus (Su) 68 Kcal, or garlic butter (D/Su) 133 Kcal –  
*additional charge of £17.00*



## TO FINISH

Melting Chocolate pudding cake, pouring cream (D/E/S/V) 510 Kcal

*Barros LBV Port (Portugal) – A classic match for dark chocolate*

Classic British Eton mess (D/E/V) 330 Kcal

*Moscato D'Asti, Michele Chiarlo 'Nivole', 2023, Italy: Sweet, floral, and fruity, it's a lovely match for the dish*

Treacle tart, clotted cream ice cream (D/E/G/Su/N/V) 480 Kcal

*Prosecco Extra Dry (Italy) – Bubbles and acidity contrast the sweetness of the dish*

Fresh fruit platter, soya yoghurt (Ve/S) 143 Kcal

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

*Cropwell Bishop Stilton, Calveley Crunch, Thomas Hoe Red Leicester*



Complimentary tea and coffee are served in the Verandah Bar or Garden Room until 10pm

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

### Allergen Key:

G – Gluten D – Dairy E – Egg F – Fish Mu – Mustard Su – Sulphites Se – Sesame S – Soya  
N- Nuts V – Vegetarian Ve – Vegan T – Traces of Nuts L – Lupins Mo- Molluscs  
Cr -Crustaceans C – Celery P – Peanut

Please be aware that allergens are handled throughout our business, and we will endeavour to assist where possible. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.

Please ensure you inform your server of your allergy when ordering.