

TO WELCOME

Selection of Hambleton bakery artisan bread
Sun-dried tomato butter



TO START

Soup of the day

Chicken liver and brandy parfait, caramelised onion chutney, crisp sourdough bread

Roasted tenderstem broccoli, asparagus, herb and soft egg dressing



TO FOLLOW

Apple-glazed pork belly, Lyonnaise potatoes, spring greens, oregano pork jus

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

Coq au Vin, bacon lardons, button mushrooms, baby onions, creamy mash,
red wine jus

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

Pan-fried cod, roasted chorizo, crushed new potatoes, British cherry tomatoes, light
tomato dressing

Can also be served simply with a dressed rocket salad and rustic tartare sauce

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

Classic Caesar salad, crisp gem lettuce, shaved parmesan, crispy anchovies,
truffled Caesar dressing, croutes

Topped with a choice of roasted chicken supreme, salmon fillet or crisp tofu

8oz 21-day aged fillet of British beef, chunky chips, roasted red onion, grilled
tomato, field mushroom, greens with a choice of peppercorn sauce

or red wine jus, or garlic butter

additional charge of £17.00



TO FINISH

Melting Chocolate pudding cake, pouring cream

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

Classic British Eton mess

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

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

Fresh fruit platter, soya yoghurt

Selection of British cheese, chutney and crackers

Colston Bassett Stilton, Bomber Cheddar, Red Rutland



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

Executive Chef: Adam Ellis | Restaurant Manager: Mohamed Bardouz

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.