

# SPRING MENU

## FOR THE TABLE

<b>Sourdough</b> with balsamic vinegar and oil (pb) or butter (v)	3
<b>Marinated Nocellara olives</b> (pb) (gif)	5
<b>Glazed Cumberland sausage roll</b> with nigella & sesame seeds	4
<b>Cumberland Scotch egg</b> with piccalilli	5
<b>Spinach, feta &amp; pine nut roll</b> (v)	5.5

## TO SHARE

<b>Whole baked Camembert</b> with rosemary and garlic	14
<b>Deli Board of houmous, babaganoush, roasted pepper, marinated artichoke, olives, capers and flat bread</b> (pb) <i>Add cured meats 7</i>	15

## STARTERS & SMALL PLATES

<b>Pan seared scallops, crispy bacon,</b> pea purée and purple potato crisp	10	<b>Tandoori chicken skewers,</b> served on a poppadom, with mango chutney	8.5
<b>Tea smoked sea trout</b> with celeriac remoulade, orange, capers and chives (gif)	9	<b>Salad of roasted feta, aubergine, yellow courgette, honey &amp; thyme galette</b> with pistachio dukkah and basil oil (v)	9
<b>Fillet of beef carpaccio,</b> watercress, pickled shallots, Lord of the Hundreds with wild garlic & herb aioli	12.5	<b>Tomato &amp; red pepper houmous</b> with crudités and toasted flat bread (pb)	7.5

## LARGE PLATES

<b>Battered haddock and chips</b> with garden peas and tartare sauce (gif)	13.5	<b>'Future Farm' vegan burger,</b> topped with Gouda in a loaded bun with chips (pb)	12.5
<b>Roasted plaice,</b> with Ratte potatoes, capers, cherry tomato and parsley butter (gif)	17	<b>Smoked three bean chilli</b> with avocado, sour cream, jalapeños and rice (pb)	15
<b>Grilled beef burger</b> with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips <i>Add smoked bacon 1.5</i>	13	<b>Miso roasted mushroom &amp; spring vegetable kebab</b> with slaw, aioli, pomegranate and flat bread (pb)	12.5
<b>Beef cheek &amp; red wine ragu</b> with pappardelle pasta, rocket and Parmesan	13.5	<b>Pan fried gnocchi,</b> spinach, miso butter, bok choy, green beans, toasted sesame seeds and crispy shallots (v)	12
<b>Lamb cutlets,</b> peas, broad beans and Jersey Royal potatoes with mint salsa verde (gif)	25	<b>Dukesmoor sirloin steak,</b> chips and watercress (gif) <i>Add Harbourne Blue cheese hollandaise 2.5</i> <i>Add green peppercorn &amp; brandy sauce 1.5</i> <i>Add shallot, red wine &amp; thyme sauce 1.5</i>	24
<b>Chicken, bacon, avocado &amp; heirloom tomato salad</b> with red onion and garlic aioli (gif)	14.5		

## SIDES

<b>Buttered baby potatoes</b> (v) (gif)	3.5
<b>House salad</b> with maple & mustard dressing (pb) (gif)	4
<b>Sautéed, buttered hispi cabbage, leek and peas</b> (v) (gif)	4
<b>Koffman's chips</b> (pb) (gif)	3

## SANDWICHES

*Served at lunchtime only*  
*Served on your choice of wrap or sourdough bread*

<b>Fish finger sandwich,</b> with little gem and tartare sauce	7
<b>Old Mill roast ham</b> with English mustard, tomato and baby gem	8.5
<b>Bacon, brie and cranberry</b>	7

## TO FOLLOW

<b>Sticky toffee pudding</b> with vanilla ice cream and toffee sauce (v) (gif)	6
<b>Plant based vanilla panna cotta</b> with red fruits & berry coulis (pb)	7.5
<b>Profiteroles</b> with chocolate sauce (v)	7.5
<b>Rhubarb crumble with custard</b> (v)	6.5
<b>Peanut butter mousse</b> with chocolate biscotti, peanut brittle (pb)	6
<b>British cheese board:</b> Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	8.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.