



STARTERS

Spring leek & potato soup | herb oil | crispy leek tips | mini tin loaf (GFA) 7.50

Cornish sardines | Wild mushrooms | chorizo | sourdough (GFA) 8.25

Puntillitas frite | chilli | estate honey | aioli 9.50

Derbyshire beef brisket croquette | horseradish cream | lambs lettuce 11.95

Zucchini blossom | rosary ash & chive mousse | Tomato relish | herb emulsion (V) 13.50

MAINS

Lamb en croûte | minted peas | sprouting broccoli | parmentier potatoes | chorizo jus 29.95

Pressed North sea cod | creamed potato | wild mushroom sauce | oscietra caviar (GF) 27.50

Guinea fowl ballotine | gorgonzola | champ potatoes | romanesque | stock jus (GF) 22.95

Spring asparagus & pea risotto | asparagus crisps | truffle oil (GF,V) 20.95

DRY – AGED STEAKS

All of our steaks have been dry-aged for a minimum of 28 days and specially selected from our butchers Price & Fretwell to give you the best flavour possible

10oz Ribeye – *recommended medium rare* (GF) 33.95

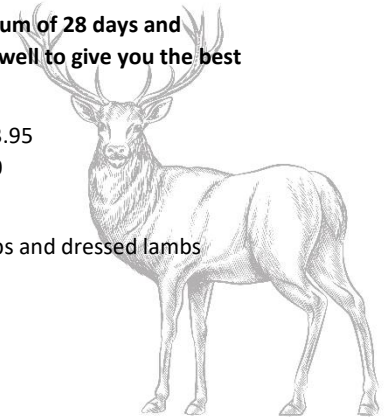
7oz Fillet – *recommended medium rare* (GF) 35.50

10oz Sirloin – *recommended medium* (GF) 30.50

All steaks are served with twice cooked Jenga chips and dressed lambs lettuce

Peppercorn sauce (GF) – 3.50

Béarnaise sauce (GF) – 3.50



ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence on allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot guarantee it. Key- GF=gluten free, GFA=gluten free option available, V=vegetarian



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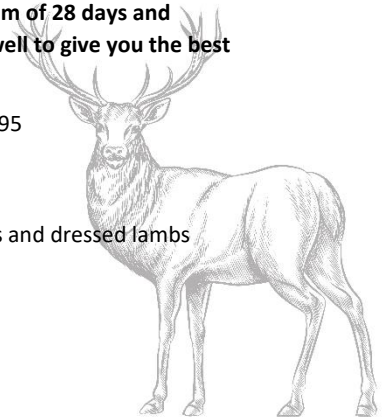
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Desserts

Rhubarb tartlet | hazelnut praline |
crem e patisserie | raspberry italian meringue
(GF) 8.50

Dark chocolate feuilletine | salted caramel
mousse | mandarin sorbet | florentine crisp
9.50

Saffron poached pear | estate honey cream |
roasted pistachio
(GF) 8.25

Selection of british cheeses | crackers | grapes |
celery | ale chutney 13.50

Add a glass of port (+4.50)



**Tasting menu
(Min. 2 people)**

Bread – mini tin loaf – chilli,
coriander & lime butter



Cornish sardines



Zucchini blossom



Palate cleanser



Choose your main course
Lamb en croute

Pressed cod loin



Saffron poached pear



British cheese plate

£65 for 6 courses

£95 for 6 courses with wine flight

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