



saturday lunch

12.30 – 2.30

lamberts' sourdough, home churned butter 3

small plates

salsify, duck egg, lentils, mustard 8

chargrilled high hall farm asparagus, hollandaise, spicy crumb 8.5

roast beetroot, pickled apple, goat's curd, toasted buckwheat 9

seared scallop, black pudding, cauliflower 10

juniper pickled mackerel, boiled egg, mustard dill sauce 9

sous vide wood pigeon, lambs lettuce, hazelnuts, rhubarb jam 9

house terrine, pickles, toasted sourdough 8

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

day boat fish of the day MP

gnocchi, asparagus, wild garlic & hazelnut pesto 14

lamb rump, braised gem, peas, bacon, baby carrots, mint 18

pot roast guinea fowl, lentils, parsnip, bacon 18

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 18

sides

handcut chips 3.5

parsley buttered new potatoes 3.5

spring greens, dijon mustard 3

puddings

poached yorkshire rhubarb, honeycomb, ginger sorbet - vegan, gf 7

orange, cardamom & almond cake, crème fraîche 7

chocolate mousse cake, chantilly cream 7

ice creams & sorbets 2/scoop

british cheese, quince jelly, oatcakes 10

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.

Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.

The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details.