



Starters

Pressed pork shoulder, black pudding, rhubarb, Yorkshire parkin. £8.95

Char grilled sword fish loin, satay salad, mango and chilli salsa £9.95

Tandoori venison scotch egg, tomato chutney, cumin and mint yoghurt. £8.95

Chicken, truffle and tarragon sausage, mushroom duxelles, celeriac and apple purée, cider sauce. £8.95

Asparagus, semi dried tomatoes, buffalo mozzarella, pine nuts, basil, sherry vinegar reduction. £9.50

Mains

Pan roasted fillet of beef, oxtail stuffed onion, olive oil fondant potato, glazed carrots, broccoli, red wine sauce. £32.50

Naverin of lamb shoulder, boulanger potato, spring vegetables. £21.50

Char grilled pork loin, thick cut smoked streaky bacon, roasted new potatoes, glazed carrots, broccoli, cider sauce. £19.95

Roasted stone bass fillet, fennel barigoule, asparagus, new potatoes, brown shrimp butter. £21.50

Spring vegetable barigoule, new potatoes, pickled red onion, pangritata.
£17.00

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.



Desserts

Espresso martini panna cotta, chocolate and almond biscotti, coffee caramel
£8.50

Elderflower jelly, berry compote, strawberry coulis, blackcurrant sorbet £8.95

Yorkshire parkin, butterscotch sauce, poached rhubarb, vanilla ice cream. £8.50

Dark chocolate mousse, Cointreau ice cream, brandy snap. £8.50

Local artisan cheese board £10.95

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

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Dessert Wines

£/75ml

Chateau la Fage, Monbazillac, 2017, France

£6

Brimming with ripe botrytised fruit, both complex and intense.

Stellar Heaven on Earth Organic, Muscat D'alexandrie, NV, South Africa

£7

Hints of roses, apricots and pine trees, light gold in colour, great with cheese.

Pfeiffer "Classic" Rutherglen Muscat, NV, Australia

£8

A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.