

MAIN MENU

NIBBLES

Mixed olives, sun-dried tomatoes (VE) (GF) **£3.50**

Hummus, olive oil & balsamic vinegar with
toasted sourdough (VE) (GFa) **£3.50**

STARTERS

Twice-baked cheddar cheese soufflé,
served with Hartington stilton sauce (V) (GF) **£6.50**

Grilled sardines marinated in lemon, garlic,
chilli and fresh herbs (GF) **£6.95**

Spinach buckwheat pancake with wild mushrooms,
parmesan and carrot crumbs (V) (GF) **£5.95**

Crispy duck summer salad with sticky sesame
dressing, mixed leaves, pickled ginger & fennel,
carrot ribbons, tender-stem broccoli (GFa) **£6.95**

Chickpea tahini hummus with toasted sourdough
and pomegranate, tabbouleh salad (VE) (GFa) **£5.95**

Asian-style fried calamari rings, with root
vegetable crisps and homemade chilli sauce (GF) **£7.50**

Citrus smoked salmon salad with avocado, coriander
and grilled spring onions, with lemon oil (GF) **£6.95**

Bouillabaisse fish soup, with king prawns and
mussels (GF) **£6.50**

Vegan Greek salad with tofu, peppers, olives
and baby leaf salad (VE) (GF) **£5.95**

**All our meat is sourced sustainably from
New Close Farm in Over Haddon.**

*If you have an allergy or intolerance, please speak to a team member before
you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are
suitable for vegans. (GF) relates to food that has no gluten-containing ingredients
and (GFa) are dishes that can be adapted to suit a gluten-free diet.*

SALADS

Thai-marinated rump steak salad with broccoli
& cauliflower florets, fennel, pickled ginger, green
beans and sesame dressing (GF) **£13.95**

Niçoise salad with green beans, olives, boiled egg,
new potatoes, mixed leaves and a choice of;

Chicken (GF) **£13.95**

Sesame tuna steak (GF) **£17.95**

Tofu (GF) **£9.95**

Vegan quinoa salad with baby spinach, avocado,
red onions, pine nuts, strawberries and
balsamic dressing (VE) (GF) **£9.95**

Baked goat cheese in filo pastry with mango &
rocket salad, cashew nuts, green dressing and
mango and passion fruit chutney (V) **£12.95**

HOMEMADE FLATBREADS

Perfect for sharing as a starter or with a bottle of wine.

Heritage tomato carpaccio, marinated in chimichurri
sauce, with buffalo mozzarella and basil (V) **£12.95**

Courgette shavings with garlic, parsley, green 'scotch
egg', aubergine, chickpea & coriander salad (V) **£9.95**

Lamb koftas with new potatoes in butter & herbs,
tzatziki sauce and summer salad, with feta and
oregano dressing **£14.50**

STEAKS

All served with triple cooked chips
& marinated baked tomato

8oz rump (GF) **£17.25**

10oz sirloin (GF) **£22.50**

8oz fillet (GF) **£27.50**

8oz marinated lamb leg (GF) **£17.25**

Cajun-spiced cauliflower (VE) (GF) **£11.50**

**add on peppercorn sauce, blue cheese,
chimichurri or bearnaise (GF) + £1.95**

BURGERS

All our burgers are handmade and served with triple cooked chips & aioli;

Beef brisket and cheeseburger (GFa)	£13.95
Mexican-spiced chicken burger with guacamole (GFa)	£12.95
Oat & mushroom burger (V)(GFa)	£10.95

MAINS

Green risotto with grilled courgettes, asparagus and green 'scotch egg' (GF) £11.95

North African chickpea tagine served with quinoa, pomegranate & rocket salad, with a choice of;

Cauliflower, courgettes, tender-stem broccoli (VE)	£11.50
Chargrilled lamb steak (GF)	£17.95
Sesame tuna steak (GF)	£17.95

Japanese Katsu curry, basmati rice and salad, with a choice of;

Courgette (V)	£11.50
Chicken	£13.95
Hake	£13.95

Salmon fillet with new potatoes, summer greens cooked in vegetable stock, minty pea puree and citrus sauce (GF) £13.95

Pan-fried hake fillet, lime & coriander polenta chips, minted-crushed peas and tartare sauce (GF) £14.50

Homemade Venison ravioli with sage & chorizo sauce, grated parmesan cheese £13.95

Spinach & ricotta ravioli served with creamy wild mushroom sauce (V) £11.50

New Close Farm Cumberland bangers & mash with homemade gravy, crispy onions and bacon lardons (GF) £12.95

Pork short ribs in a homemade American style sweet & sticky marinade, skinny fries and coleslaw (GF) £15.95

Pan-fried chicken supreme with sautéed new potatoes, chorizo and a Spanish sauce with; slow-roasted peppers, basil and chopped tomatoes (GF) £13.95

SIDES

Triple cooked chips (VE) (GF)	£2.95
Skinny fries (VE) (GF)	£2.95
Sweet potato fries (VE)	£3.25
Summer greens (VE) (GF)	£3.25
Mashed potato (V) (GF)	£3.25
Polenta chips (VE) (GF)	£3.25
New potatoes (V) (GF)	£2.95
Green salad (VE) (GF)	£3.25

DESSERTS

Local cheese board, with artisan biscuits, honey-walnuts, grapes and grissini, red onion & blueberry chutney (V)(GFa) £7.95

Chocolate brownie with white chocolate & dehydrated raspberry mousse and salted caramel ice cream (V) (GF) £6.95

Pistachio and pomegranate tiramisu (V) £6.50

Vegan blueberry & lemon 'cheesecake', vegan vanilla ice cream and blueberry coulis (VE) (GF) £6.50

Summer Pavlova with fresh berries, spiced passion fruit coulis, Chantilly cream and raspberry sorbet (V) (GF) £6.50

Café gourmand – A selection of miniature desserts served with an espresso (V) (GFa) £8.50

Coupe de gourmand – swap the coffee for a glass of fizz (V) (GFa) £11.95

3 Scoops of either ice cream or sorbet £4.25

Ice creams: chocolate, vanilla, salted caramel, coconut (V) (GF) or vegan ice cream (VE) (GF)

Sorbets: raspberry or mango (VE) (GF)

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