

(v) = Vegetarian (gf) = Gluten Free (vgn) = Vegan Free (vgo) = Vegan option available – Gluten free bread available upon request

Appetisers

Warm bloomer & granary bread with salted butter (gluten, milk) (v)(vgo) £3.50

Olives in a Tyler's Kiln marinade (vgn)(gf) £3.00

Oven baked box Camembert sharing board served with red onion chutney, pickled red cabbage, pork & chorizo croquettes and toasted sourdough (gluten, eggs, milk, sulphites) £16.50



Starters

Slow braised beef cheek, pickled red cabbage and crispy shallots (milk, gluten, sulphites) £8.50

Pan seared pigeon breast with salt baked beetroot risotto and sage (milk, gluten) (gf) £8.50

Smoked haddock and leek chowder with toasted sourdough (gluten, milk, fish) £8.00

Stornaway black pudding, cauliflower purée, cavolo nero & crispy egg (milk, gluten, egg) £8.50

Chestnut mushroom and truffle soup with crusty bread (gluten, milk) (v) £7.00

Spring onion and manchego tortilla with romesco and poached egg (egg, nuts, milk) (gf)(v) £8.00



Mains

Roasted lamb rack, charred napa cabbage, crispy lamb shoulder and sweet onion purée
(milk, gluten, egg, sulphites) £24.00

Venison loin, potato fondant, artichoke purée, cavolo nero and pickled beetroot (milk, sulphites)(gf)
£25.00

Pan roasted cod loin with chickpea and chorizo stew and salsa verde (milk, fish) (gf) £19.00

Handmade truffle and Gorgonzola gnocchi, crispy tenderstem broccoli & burnt apple purée
(milk, gluten, egg) (v) £18.00

Caramelised onion Tarte Tatin, rocket and watercress salad, blue cheese and walnut
(milk, nuts)(gf)(v)(vgo) £16.00

Pan seared fillet of beef, truffle and black pepper chips with creamy chicory salad. Choice of Café de Paris butter or chimichurri sauce.

(milk, egg) (gf) £24.00

Chicken supreme with garlic and thyme Pommes Anna potatoes, carrot purée and curly kale
(milk) (gf) £19.00

(also see Village Favourites on other side)



Sides – all £4.00

Tenderstem broccoli in garlic butter & lemon (milk) (gf)(v)(vgo) Triple cooked chips (gf)(vgn)

Tomato, almond and Manchego salad (milk) (gf)(v) Seasonal vegetables (milk) (gf)(v)(vgo)

Village Favourites

Lunch Time Sandwiches

See board

Baby-back pork ribs smothered in a smoky Texas BBQ sauce served with chunky chips, coleslaw and extra BBQ sauce (milk, eggs) **(gf) £15.95**

Gourmet burger served in a brioche bun with tomato relish and chunky chips.

(milk, mustard, gluten) **£15.95**

Extra burger toppings: Cheddar cheese, stilton, brie, jalapeño peppers, mushrooms, gherkins, bacon. **£1.00 each**

Beyond Meat burger served in a vegan bun with tomato relish and chunky chips.

(gluten) **(vgn) £15.95**

Traditional fish pie cooked in a fish velouté served with seasonal vegetables

(milk, fish, sulphites) **£14.95**

Chicken Caesar salad with garlic and herb croutons

(milk, gluten, fish) **£15.00**

Eggs Benedict – Smoked streaky bacon, served on a toasted muffin with poached eggs & hollandaise sauce. (eggs, milk, gluten) **£8.50 LUNCH ONLY**

Eggs Forestiere – Mushrooms and spinach, served on a toasted muffin with poached eggs & hollandaise sauce. (eggs, milk, gluten) **(v) £8.50 LUNCH ONLY**

For the little ones

Children's cod fillet with seasonal vegetables (fish, milk) **(gf) £8.95**

Children's traditional fish pie cooked in a fish velouté served with seasonal vegetables (milk, fish, sulphites) **£8.95**

Sausage, mashed potato and seasonal vegetables (milk) **(gf) £8.95**

Children's truffle and Gorgonzola gnocchi, crispy tenderstem broccoli & burnt apple purée (milk, gluten) **(v) £8.95**

Desserts

Lemon tart with Grand Marnier cream (milk, gluten, egg) **(v) £8.00**

Crema Catalana with griottine cherries (milk, egg) **(v)(gf) £8.00**

Millionaire shortbread with vanilla ice cream (gluten, milk) **(v) £8.50**

Blackberry and vanilla panna cotta with blackberry sorbet (milk, gluten) **£8.00**

Hot chocolate fondant, candied almonds & salted caramel ice cream (gluten, milk, nuts, egg) **(v) £9.00**

Selection of British cheeses served with red onion chutney, apple and crackers

(gluten, milk, nut traces) **(v) £9.50**

...With a glass of port £11.00

Ice cream – Honeycomb, salted caramel, Belgian chocolate, rum & raisin, vanilla, cinnamon. **(v)**

Sorbets – Lemon, passion fruit & orange, sour cherry & amaretto. **(vgn)**

(milk, eggs, some contain gluten and nuts) **£2.25 per scoop** Toffee sauce (milk) **(gf) £0.50**

See our hot drinks menu for teas, coffees, hot chocolate and liqueur coffees.

A discretionary 10% service charge may be added for parties of 5 or more.

