

SET MENU

12-2.30/5-6.30pm

2 courses £25

3 courses £30

Free Range Duck Liver Parfait

Red Onion Chutney, Chargrilled Sourdough (gf*)

Whipped Goats Cheese

Roasted Jerusalem Artichoke, Pickled Beetroot, Linseed Cracker (gf) (v)

Smoked Mackerel & Leek Croquettes

Lemon Mayonnaise, Lincolnshire Poacher

Roast Cod Fillet

Parsley & Lemon New Potatoes, Tenderstem Broccoli, Parsley & Mussel Sauce (gf)

Roast Chicken Breast

Wild Mushroom Pearl Barley, Spinach, Black Truffle (gf*)

Crispy Halloumi Burger

Tomato & Chilli Jam, Gem Lettuce, Gherkin, Fries (v)

Apple & Blackberry Crumble

Stem Ginger Ice Cream (gf*) (v)

Sticky Toffee Pudding

Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Cropwell Bishop Stilton

Toasted Focaccia, Black Truffle Honey & Nuts (gf*)

SANDWICHES

12-2.30 only

Served on White or Granary Bloomer/ Add fries + £2.

Ham & English Mustard Mayo, Pickles, Gem Lettuce £8.00

Roast Chicken, Curried Mayo & Mango £8.00

Mature Cheddar, Red Onion Chutney (v) £7.50

Fish Finger Sandwich, Sweet Chilli Mayo, Gem Lettuce £8.50

LIGHTER MAINS

12-2.30 only

Smaller Mains for a Lighter Appetite

Chargrilled 8oz Gammon £12.00

Fried Egg, Garden Peas, Fries (gf*)

'Chefs Cut' Sausage & Mash £12.00

Cumberland Sausages, Creamed Potato, Green Beans, Gravy

Mini Fish & Chips £12.00

Battered Line Caught Haddock, Hand Cut Chips, Crushed Peas, Lemon

Penne Pasta £12.00

Butternut Squash, Sage Verde, English Parmesan (v)

DESSERTS

Apple & Blackberry Crumble £8.50

Stem Ginger Ice Cream (gf*) (v)

Kaffir Lime Pannacotta £8.50

Black Figs, Nut Brittle (gf)

Sourdough Treacle Tart £8.50

Clotted Cream (v)

Warm Chocolate Fondant £8.95

Wild Cherries, Hazelnut & Tonka Bean Ice Cream (v)

Sticky Toffee Pudding £8.50

Muscovado Caramel Sauce, Vanilla Ice Cream (v)

British Cheese Plate £11.50

Chutney, Grapes, Celery, Biscuits (gf*) (v*)

(Cropwell Bishop Stilton, English Brie, Black Bomber Cheddar, Goats Cheese)