

## APERITIFS

Prosecco (125ml) – 7.60

Prosecco Rosé (125ml) – 8.30

Lillet Rosé spritz (glass) – 10.50

Hugo spritz (glass) – 10

## SMALL PLATES

Sausage roll, brown sauce – 7

Gordal olives <sup>VE</sup> – 4

Scotch egg, mustard mayonnaise – 7

Warm sourdough, whipped salted butter <sup>V</sup> – 5Ve-du-ya arancini, lovage pesto <sup>VE</sup> – 8.50

Monkfish scampi, smoked chilli jelly, seaweed mayonnaise – 9.50

Smoked chicken spring roll, sunflower seed satay <sup>N</sup> – 9.50

Country pork pâté, confit potato salad, grape must mustard, sourdough – 11

Burrata & charred artichoke salad, sour cherry harissa, salted cracker <sup>N</sup> <sup>V</sup> – 11.50

Lobster Thermidor sourdough crumpet, pink grapefruit, caper &amp; herb salad – 12.50

## PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm sourdough <sup>V</sup> (Serves 2) – 17.50

## ROASTS

*All roasts are served with roast potatoes, onion purée, heritage carrots, cavolo nero & condiments.*

Turner &amp; George 28 day dry-aged rump of beef, Yorkshire pudding – 22

Turner &amp; George dry-aged pork &amp; apple porchetta, Yorkshire pudding – 20

Quarter lemon &amp; thyme roast chicken, Yorkshire pudding – 19

Half lemon &amp; thyme roast chicken, Yorkshire pudding – 22

Wild mushroom & spinach strudel <sup>VE</sup> – 18.50

## SIDES

Yorkshire pudding – Unlimited

Gravy – Unlimited  
*Vegan option available*Roast potatoes <sup>VE</sup> – 5

Honey &amp; mustard pigs in blankets – 8

Purple sprouting broccoli, smoked almonds, lemon dressing <sup>N</sup> <sup>VE</sup> – 8Sage & onion suet stuffing – 5  
*Vegan option available*Baron Bigod, Rutland Red & Croxton Manor cauliflower cheese <sup>V</sup> – 8

## LARGE PLATES

Haddock &amp; chips, mushy peas, tartare sauce, curry ketchup – 18

Turner & George dry-aged burger, smoked Emmenthal, gherkins, fries, burger sauce – 17.50  
+ Add triple smoked streaky bacon – 2.50Simplicity vegan burger, melted slice, gherkins, fries, burger sauce <sup>VE</sup> – 16.50

Pan-fried sea bream, new potatoes, chorizo, spinach, capers, lemon dressing – 19

Smoked chicken Caesar salad, ciabatta croutons, smoked anchovy, 24-month Parmesan – 18

Roasted pink onion, braised spelt risotto, cavolo nero, tofu purée, pumpkin seed pesto <sup>N</sup> <sup>VE</sup> – 16



## ALLERGY INFORMATION

● suitable for vegetarians, ● suitable for vegans, ● contains nuts &/or seeds.

*For full allergen and calorie information, please scan the QR code or talk to a member of the team.*

*A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)*

*T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.*