

Lillet Rose Spritz 11.5

Watermelon Margarita 12

Passion Fruit Mule 0% 8

BAR SNACKS

Sausage roll, HP sauce 8.1 Scotch egg, mustard mayonnaise 7.5 Freshly baked sourdough, butter (v) 5.5 Teriyaki chicken skewers, sunflower seed satay 9.2 Gordal olives (vg) 5.3 Crisps, harissa dip (v) 3.9

STARTERS

Tomato and mozzarella gnocchi, smoked tomatoes, basil pesto (v) 10.5 Chalk-stream smoked trout, avocado, mango, salted corn, wasabi peas 12.1 Free-range country style pâté, confit potato and sauce gribiche salad, pickled celery, grape mustard, sourdough 12.1

> Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread (vg) 8.5 Soup of the day, warm sourdough 8

Hoisin mushroom spring roll, pickled cucumber, pink ginger (vg) 10.5 Lobster thermidor crumpet, pink grapefruit salad 13.5 Buttermilk fried chicken, Korean BBQ sauce (to share) 18.5 Baked camembert, roast garlic, rosemary, hot honey, warm sourdough (to share) (v) 18.5

LUNCH

Available Monday to Saturday, 12pm to 5pm

Sirloin steak sandwich, mustard mayo, onion rings 14.5 Chicken club sandwich, triple-smoked bacon 12.5 Fish finger ciabatta, tartare sauce 12 Roasted Mediterranean vegetables, sourdough, crematta, pesto (vg) 12.5 Sausage sandwich, Baron Bigod cheese, Branston pickle gravy 12

MAINS

Symplicity plant-based cheeseburger, smoky pickles, signature sauce, fries (vg) 17.5 Crab linguine, chilli, tomato, garlic, lemon, parsley 18.5

Fish and chips, mushy peas, curry sauce, tartare sauce 19

Dry-aged double cheeseburger, American cheese, signature sauce, fries 18.5

Add triple-smoked bacon 3

Pie of the day - please speak to a member of the team 19

Scotch flat iron steak, watercress, garlic butter, fries 24.5

Add peppercorn sauce 3.5

Heritage tomato panzanella, burrella, rose harissa, charred orange, roast garlic croutons (vg) 18 Chicken Kyiv, loaded wedge salad, fries 19

King prawn and monkfish Malabar curry, toasted coconut rice, coriander, samphire pakora 21.5

SIDES

Fries (vg) 5.7

Smash fries, roasted shallot, mushroom crackling, cep pesto (vg) 8.7 Baron Bigod and Rutland Red cauliflower cheese, parsley crumb 9 Loaded wedge salad, ranch dressing (v) 8.7 Beetroot and goat's curd, toasted kasha, lemon and dill dressing (v) 8.4 Tempura kimchi, coconut yoghurt, guindilla pickled chilli, miso tahini dressing (v) 9 Tenderstem® broccoli, Jerusalem artichokes, radicchio, burrata, orange, almonds (v) 9.9 Chunky chips (vg) 5.7



For detailed allergen information please scan the QR code or talk to a member of the team.

Please Note:

Adults need around 2000 kcals a day. A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.