



4 - 10 November

2 courses 19

3 courses 24

SET MENU

Confit garlic, BBQ leeks, wood roast peppers, ricotta, toasted sourdough GFA, VEA, V (Domaine de Joy, France)
Beetroot, goats cheese, chicory, walnut salad GF, V (Sauvignon Blanc, New Zealand)
Cauliflower soup, candied walnuts GFA, V (Chardonnay, Burgundy, France)
Slow cooked pork belly, mash potato, tenderstem, apple, mustard sauce GF (Gamay, France)
Spinach gnocchi, roast artichokes, celeriac, cavolo nero V (Shiraz The Black, Australia)
Caper-stuffed herring, roasted Mediterranean vegetables, crispy cockles GF (Muscadet Sevre et Maine, France)
Tiramisu (10YO Tawny Port, Portugal)
Sticky toffee pudding, salted malted caramel, vanilla ice cream (Sauternes, France)
Salted caramel ice cream, espresso V, GF, (Sandeman, Royal Ambrosante Sherry, Spain)

SMALL PLATES

Serrano ham, rapeseed oil DF, GF 5.5
Tempura courgettes, parmesan V, DFA 4.5
Butternut squash and truffle aranchini, confit garlic mayonnaise GF, V 4.5
Trio of nibbles - Butternut squash aranchini, Serrano ham, Tempura courgettes 13
Confit garlic, BBQ leeks, wood roast peppers, ricotta, toasted sourdough GFA, VEA, V 6.5
Hambleton sourdough, Bungay butter V 3.25 / 6.5

STARTERS

Torched mackerel, soused vegetables croûtes GFA, DF (Macon Villages, France) 9.5
Curried Cornish mussels, toasted sourdough GFA (Macon Villages, France) 8
Just a nice salad, Westcombe cheddar, sourdough, hazelnut dressing DFA, GFA, V (Rioja Gran Reserva, Spain) 9.5
Pork and duck liver terrine, green bean chutney, brioche DFA, GFA (Malagoussia / Assyrtiko, Greece) 11
Goats cheese mousse, chicory, pear, pecans GF, V (Gruner, Austria) 9

MAINS

Flat iron steak, sun-blushed tomato, serrano & basil butter, Koffmann's fries GFA (Malbec, Argentina) 28
Roast red legged partridge, sour cabbage, mustard, prunes, game chips GF (Pinotage, South Africa) 25
Rigatoni pasta, goats curd and basil, kale sauce, peas, chilli, parmesan V, DFA (Riesling, Australia) 19
Cornish bream, brown crab risotto, samphire GF (Verdicchio, Italy) 23
Cornish cod roast celeriac puree, cavolo nero, buttermilk, salmon roe, chives GF (Malagoussia/Assyrtiko, Greece) 26
Glazed pork collar, braised lentils, chorizo, romesco sauce GFA, DF (Fleurie, France) 25

SIDES

House salad / Sautéed greens, garlic and herb butter GF, V, VEA 5
Triple cooked chips V, VE, GF / Creamed potato with mature cheddar 5.5
Truffle and parmesan chips GF 6



2 courses 19

3 courses 24

SET MENU

Confit garlic, BBQ leeks, wood roast peppers, ricotta, toasted sourdough	GFA, VEA, V	(Domaine de Joy, France)
Beetroot, goats cheese, chicory, walnut salad	GF, V	(Sauvignon Blanc, New Zealand)
Cauliflower soup, candied walnuts	GFA, V	(Chardonnay, Burgundy, France)
Slow cooked pork belly, mash potato, tenderstem, apple, mustard sauce	GF	(Gamay, France)
Spinach gnocchi, roast artichokes, celeriac, cavolo nero	V	(Shiraz The Black, Australia)
Caper-stuffed herring, roasted Mediterranean vegetables, crispy cockles	GF	(Muscadet Sevre et Maine, France)
Tiramisu	(10YO Tawny Port, Portugal)	
Sticky toffee pudding, salted malted caramel, vanilla ice cream		(Sauternes, France)
Salted caramel ice cream, espresso	V, GF	(Sandeman, Royal Ambrosante Sherry, Spain)

SMALL PLATES

Serrano ham, rapeseed oil	DF, GF	5.5
Tempura courgettes, parmesan	V, DFA	4.5
Butternut squash and truffle aranchini, confit garlic mayonnaise	GF, V	4.5
Trio of nibbles - Butternut squash aranchini, Serrano ham, Tempura courgettes		13
Confit garlic, BBQ leeks, wood roast peppers, ricotta, toasted sourdough	GFA, VEA, V	6.5
Hambleton sourdough, Bungay butter	V	3.25 / 6.5

STARTERS

Torched mackerel, soused vegetables croûtes	GFA, DF	(Macon Villages, France)	9.5
Curried Cornish mussels, toasted sourdough	GFA	(Macon Villages, France)	8
Just a nice salad, Westcombe cheddar, sourdough, hazelnut dressing	DFA, GFA V	(Rioja Gran Reserva, Spain)	9.5
Pork and duck liver terrine, green bean chutney, brioche	DFA, GFA	(Malagoussia / Assyrtiko, Greece)	11
Goats cheese mousse, chicory, pear, pecans	GF V	(Gruner, Austria)	9

MAINS

Flat iron steak, sun-blushed tomato, serrano & basil butter, Koffmann's fries	GFA	(Malbec, Argentina)	28
Roast red legged partridge, sour cabbage, mustard, prunes, game chips	GF	(Pinotage, South Africa)	25
Rigatoni pasta, goats curd and basil, kale sauce, peas, chilli, parmesan	V, DFA	(Riesling, Australia)	19
Cornish bream, brown crab risotto, samphire	GF	(Verdicchio, Italy)	23
Cornish cod roast celeriac puree, cavolo nero, buttermilk, salmon roe, chives	GF	(Malagoussia/Assyrtiko, Greece)	26
Glazed pork collar, braised lentils, chorizo, romesco sauce	GFA, DF	(Fleurie, France)	25

SIDES

House salad / Sautéed greens, garlic and herb butter	GF, V, VEA	5
Triple cooked chips	V, VE, GF / Creamed potato with mature cheddar	5.5
Truffle and parmesan chips	GF	6

PUDDINGS

Chocolate and salted caramel delice, chantilly cream	V	(Black Muscat, USA)	9.5
New season's quince, mascarpone, white chocolate, port	V, GF	(Black Muscat, USA)	9
Choux bun, salted caramel, ice cream, chocolate & coffee sauce	V	(Sauternes, France)	9.5
Warm apple crumble tart, vanilla ice cream	V	(Sauternes, France)	9.5
Selection of three British cheeses, oat biscuits, fruitloaf, celery, grapes	GFA	(Tawny Port, Portugal)	15

CHEESE

Brightwell Ash

Brightwell Ash, a ripened goats' cheese round, matures up to 21 days, offering a rich, creamy texture with light hazelnut and citrus notes that intensify over time. Made by Norton and Yarrow Cheese, inspired by a chance encounter with cheese making, they prioritize animal welfare and sustainability. Using goats' milk, their Anglo Nubian herd grazes on wildflower meadows, ensuring exceptional flavour.

Goat's milk, pasteurised

Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar' as you're still tasting it five miles down the road.

Cow's milk, unpasteurised

The Duke

This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue. 'The Duke' is creamy, sweet and salty with a delicious peppery finish. Super Gold winner at the World Cheese Awards.

Cow's milk, unpasteurised

DESSERT WINE

Black Muscat, Elysium, Quady	37.5cl	(California, USA)	75 / bottle
Sauternes, Château Suduiraut	37.5cl	(Bordeaux, France)	8 / 37
			10 / 46

PORT

LBV Port, Barros	(Douro, Portugal)	75 / bottle
10 Year Old Tawny Port, Barros	(Douro, Portugal)	6.5 / 60
		7.5 / 70

TEA AND COFFEE

The Stamford Coffee Co

Double espresso, Americano, Macchiato	3.25
Flat white, Cappuccino, Latte	3.75

PMD loose-leaf teas

Milly's House Blend, Planter's Breakfast, Planter's Decaf, Planter's Earl Grey, Planter's Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers	small pot 3.75 large pot 6.75
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GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable Please let us know if you have any allergies or require information on any ingredients used in our dishes A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.