



20th April

SMALL PLATES

Serrano ham, rapeseed oil	GF, DF	5.5
Tempura courgettes, parmesan	V	5
Comte cheese gougères	V	5
Trio of nibbles - Comte cheese gougères, Serrano ham, Tempura courgettes		14
Hambleton sourdough, Bungay butter	V	3.25 / 6.5

SUNDAY LUNCH

2 courses	33
3 courses	38

STARTERS

Heritage tomato, grilled peach, feta	GF V DFA	(Picpoul de Pinet, France)
Minestrone soup, wild garlic pesto	GFA, DF, V	(Primitivo Talo, Italy)
Chicken liver parfait, onion marmalade, sourdough	GFA	(Pinot Noir, Chile)
Buttered crayfish, homemade crumpet, fennel		(Riesling, Australia)
Roasted butternut squash hummus, pickled chilli, pomegranate, red onion, foccacia	V, GFA, DF	(Sauvignon Blanc, NZ)

MAINS

Roast sirloin of Worthington beef, horseradish hollandaise	(Malbec, Salta, Argentina)
Roast Cotswold White chicken, bread sauce	(Cotes du Rhone Blanc, France)
Slow Roasted butternut squash, black garlic	(Rioja, Spain)
Slow roasted pork belly, caramelised apple	(Primitivo Talo, Italy)
All served with braised beef-stuffed Yorkshire pudding, hispi cabbage, garlic and herb roasted potatoes, roast parsnips, and cauliflower cheese, carrot and swede .	

Crisp sea bream, grilled courgette, semi dried tomatoes, wild garlic & walnut pesto	GF, DF	(Greco, Ciro, Italy)
---	--------	----------------------

SIDES

House salad / Sautéed greens, garlic and herb butter	GF, V, VE	5
Cauliflower cheese / Roast potatoes		5
Truffle and parmesan chips		6

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 13% service charge is added to all bills of £10 and over, 100% of which goes to the team.
Please note we only accept card payments, we no longer take cash or cheques.

PUDDINGS

- Bread & butter pudding, custard V (Black Muscat, USA)
- Cherry Bakewell tart, clotted cream V (Sauternes, France)
- Savarin, poached rhubarb, custard V (Black Muscat, USA)
- Lemon posset, mascarpone, white chocolate & pistachio shortbread V GFA (Black Muscat, USA)
- Selection of three British cheeses, oat biscuits, celery, grapes GFA (Sauternes, France) additional 5

CHEESE

- Driftwood

Driftwood’s texture is dense and satisfyingly gummy when young, tasting freshly citrus with the aroma of warmed milk. As it ages, under its Geotrichum coat - reminiscent of spent charcoal, the texture becomes mousse-like and silky, wielding more subtle complex flavours of rice wine vinegar, pepper, and rye.

Goat’s milk, unpasteurised
- Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic 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

	75ml	Bottle
Black Muscat, Elysium, Quady 37.5cl California, USA	8	38
Sauternes, Château Suduiraut 37.5cl Bordeaux, France	10	47

PORT

	75ml	Bottle
LBV Port, Barros Douro, Portugal	8.5	60
10 Year Old Tawny Port, Barros Douro, Portugal	9.75	70

TEA AND COFFEE

The Stamford Coffee Co

Double espresso, Macchiato	3.5
Flat white, cappuccino, latte, Americano	4.25

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	Tea pot 4.25
---	--------------

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 13% service charge is added to all bills of £10 and over, 100% of which goes to the team
Please note we only accept card payments, we no longer take cash or cheques..