



3rd November

SMALL PLATES

Serrano ham, rapeseed oil	GF, DF	5.5
Tempura courgettes, parmesan	V, DFA	4.5
Butternut squash and truffle arancini, confit garlic mayonnaise	GF, V	4.5
Small plates trio - Butternut squash and truffle arancini, Serrano ham, Tempura courgettes		13
Hambleton sourdough, Bungay butter	V	3.25 / 6.5

SUNDAY LUNCH

2 courses	29.5
3 courses	34.5

STARTERS

Goats cheese mousse, chicory, pear, pecan	GF, V	(Macon Villages, France)
Cod & chorizo fish cake, lemon mayonnaise, watercress	GF	(Malagoussia, Greece)
Beetroot, goats cheese, chicory, walnut salad	GF, V	(Riesling, Watervale, Australia)
Pork and duck liver terrine, green bean chutney, brioche	DFA, GFA	(Malagoussia, Greece)
Torched mackerel, soused vegetables croûtes	GFA, DF	(Macon Villages, France)

MAINS

Roast rump of Worthington beef, horseradish hollandaise	(Primitivo, Italy)
Roast Cotswold White chicken, bread sauce	(Macon Villages, France)
Roast pork loin, grilled apple	(Gamay, Beaujolais)
Black garlic and truffle-roasted butternut squash, crispy onions	(Verdicchio, Colpaola, Italy)

All served with braised beef-stuffed Yorkshire pudding, cauliflower cheese, braised red cabbage, carrot and swede, duck fat roast potatoes, roast turnips

Cornish cod, roast celeriac puree, cavolo nero, buttermilk, salmon roe, chives	GF	(Malagoussia, Greece)
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SIDES

House salad / Sautéed greens, garlic and herb butter	GF, V, VE	5
Cauliflower cheese / Roast potatoes	V	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 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.

PUDDINGS

Tiramisu V (Black Muscat, USA)

New seasons quince, mascarpone, port, white chocolate V, GF (Sauternes, France)

Caramel ice cream, espresso GFA V (Sauternes, France)

Chocolate and salted caramel delice, Chantilly cream V (Sauternes, France)

Selection of three British cheeses, oat biscuits, fruit loaf, celery, grapes GFA (Tawny Port, Portugal) additional 5

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 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

The Duke is an exquisite cultured blue instilled with complex flavours and golden interior with dashes of royal blue. Taking the prestigious super gold medal at the World Cheese Awards, The Duke is the crowning glory of British blue cheeses

Cow's milk, unpasteurised

DESSERT WINE

			75 / bottle
Black Muscat, Elysium, Quady	37.5cl	(California, USA)	8 / 37
Sauternes, Château Suduiraut	37.5cl	(Bordeaux, France)	10 / 46
Pedro Ximenez, Sandeman	50cl	(Jerez, Spain)	8.25/54

PORT

			75 / bottle
LBV Port, Barros		(Douro, Portugal)	6.5 / 60
10 Year Old Tawny Port, Barros		(Douro, Portugal)	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, small pot 3.75
Planter's Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers large pot 6.75

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