



14th-20th April

2 courses 26

3 courses 31

SET MENU

Roasted butternut squash hummus, pickled chilli, pomegranate, red onion, foccacia V, GFA, DF (Favola Prosecco, Italy)
Heritage tomato, grilled peach, feta GF V DFA (Cotes du Rhone Blanc, Rhone, France)
Minestrone soup, wild garlic pesto GFA, DF, V (Riesling, Australia)

Pork, wild mushroom pappardelle, parmesan crumb (Pinot Noir, Gran Reserva, Chile)
Pea, broad bean & goats cheese risotto GF V (Chardonnay, Burgundy, France)
Sea bream, cavolo nero, clams, new potatoes, capers, brown butter sauce GF (Malbec Cafayate, Salta, Argentina)

A slice of our daily baked tart (Harveys sherry, UK)
Lemon posset, mascarpone, white chocolate & pistachio, shortbread V GFA (Tawny Port, Douro, Portugal)
Salted caramel ice cream, espresso V, GF (Black Muscat, California, USA)

SMALL PLATES

Serrano ham, rapeseed oil DF, GF	5.5
Tempura courgettes, parmesan V	5
Comte cheese gougères V	5
Trio of nibbles - Comte cheese gougères, Serrano ham, Tempura courgettes	14
Roasted butternut squash hummus, pickled chilli, pomegranate, red onion, foccacia V, GFA, DF	6.5
Hambleton sourdough, Bungay butter V, VEA	3.25 / 6.5

STARTERS

Buttered crayfish, homemade crumpet, fennel (Riesling, Watervale Australia)	11
Brixham half shell scallops, Rockefeller butter, crispy onions GFA (Chardonnay, Mont Pelé, France)	13
Black pudding scotch egg, Milly's brown sauce, pickled walnut DF (Pinot Noir, Chile)	9.5
Beef carpaccio, Baron Bigod, figs, rocket DFA (Riesling, Watervale Australia)	14
Wye Valley asparagus, poached egg, hollandaise V (Primitivo, Talo, Italy)	9

MAINS

8 oz sirloin steak, Tenderstem, triple cooked chips, Bordelaise sauce DF GF (Malbec, Salta, Argentina)	32
Pork T-bone steak, romesco sauce, Wye Valley asparagus DF (Primitivo, Talo, Italy)	26
Potato and cheese pie, sauteed greens, Westcombe cheddar sauce V (Riesling, Watervale, Australia)	19
Crisp sea trout, black cabbage, clams, new potatoes, caper butter sauce GF, DFA (Picpoul de Pinet, France)	25
Cornish cod, agretti, green olive tapenade, Cornish mussels, hash brown (Macon-Villages, France)	26
Confit duck leg, Rutland smoked sausage, butterbeans, wild garlic (Rioja Alavesa, Spain)	24

SIDES

House salad / Sautéed greens, garlic and herb butter GF, V, VEA	5.5
Triple cooked chips V, VE, GF / Garlic and herb new potatoes GF, V	5.5
Truffle and parmesan chips GF	6.5

PUDDINGS

Chocolate fondant, pistachio ice cream, griotte cherry	V (Harveys sherry, UK)	9.5
Passion fruit parfait, white chocolate cream	V (Black Muscat, USA)	9
Choux bun, salted caramel ice cream, chocolate & coffee sauce	V (Sauternes, France)	9.5
Savarin, forced Yorkshire rhubarb and custard	V (Sauternes, France)	10.5
Selection of three British cheeses, oat biscuits, fruit loaf, celery, grapes	GFA (Tawny Port, Portugal)	15

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
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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 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.