

allergy advice menu

All of our food is homemade and made on the premises, if you have any food intolerances or allergies please ask a member of staff to advise you of the ingredients contained in each dish

A full list containing the 14 allergy groups is available on request

Most common allergies are listed as

Gluten free meals are marked **g/f**

Dishes that contain nuts are marked ***n**

Dairy free meals are marked **d/f**

Dishes will differ slightly from the menu descriptions to accommodate food intolerances such as dairy free and gluten free

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens

If you have any other dietary requirements please advise us and we will do our best to accommodate you

Our menus change every 8 weeks, reflecting the best seasonal produce available.

My team and I are passionate about our homemade dishes and the drinks and service we offer. I do not believe in an added service charge, however if you wish to leave a gratuity, all of our staff share in this

J Cracknell – Proprietor

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Ala carte menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Wild garlic, nettle soup 6.5 GF DF

Chicken, Parma ham terrine, piccalilli, rocket cress 8 GF DF

Smoked salmon, wild garlic ravioli, baby leeks, crispy skin 8.5

Pan roast pigeon, blue cheese, chicory, rhubarb 8.5 GF

Hay baked new potato, sour cream, potato consommé, chive 7.5 GF

Rabbit loin, beer braised pearl barley, sauerkraut, charred spring onion 8.5 DF

Pan seared scallops, ham hock, pea mousse, 9.75 GF DF

Main course

Chicken, wild garlic ballotine, pea, wheat berries, sour honey 17.5

Pork loin, sticky cheek, crackling, mustard emulsion, baked potato, jus 17.5 GF DF

Sweet pea, broad bean risotto, pecorino, minted pea oil 14.5 GF

Roast lamb rump, confit lamb breast, smoked rosemary jelly, tenderstem 21.5 GF DF

Pan fried plaice, squid ink pasta, chilli, crab, lemon zest, basil foam 19.5

Beef fillet, smoked potato purée, heritage carrots, whipped bone marrow 29.5 GF

Pan fried sea trout, samphire bhaji, scallop mayonnaise, sautéed spinach 18.5 GF DF

Chateaubriand (650g) for 2 persons 70 GF DF

Truffle fat chips, tenderstem broccoli, creamed potato, red wine jus, peppercorn sauce
(Please check availability, allow 45 minutes cooking time)

Sides

Truffle fat chips - Tenderstem broccoli - Creamed potato

Roasted chantenay carrots - Buttered new potatoes

3.95 each

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Vegan Menu

Trapani olives 3.95

First course

Hay baked new potato, lovage, potato consommé 7.5

Braised wheat berries, charred spring onion, walnuts 7.5

Main course

Broad bean, pea risotto, rocket cress 14.5

Garlic, herb polents, roast tomato, tenderstem, water cress 14.5

Sides

Truffle fat chips - Tenderstem broccoli

Roasted chantenay carrots - new potatoes
(3.95 each)

Dessert

Homemade sorbet, poached rhubarb 6

Passion fruit, green apple sorbet, maple granola 6

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Desserts

Almond slice, bay leaf custard ice cream, rhubarb jam 6.9 *N

Passion fruit, wholemeal granola, yoghurt ice cream, honey 6.9 *N

Peanut butter iced parfait, banana bread, caramelised banana 6.9 *N

Malt chocolate tart, maple ice cream, maple comb 6.9

Chocolate fondant, zabaglione, mascarpone ice cream, coffee 7.5

Gluten and dairy free brownie, sorbet GF DF *N

Homemade ice creams, sorbets GF DF

Petit fours - 6 pieces 5.5

Cheese

Homemade crackers, chutney, semi dried grapes

3 cheeses 7.9 5 cheeses 12.5 8 cheeses 19.5

Stinking bishop
soft cows cheese
pungent smell
Gloucestershire, UK
pasteurised

Cashel blue
original cow's milk
blue
Co Tipperary,
Ireland pasteurised

Berkswell
hard sheep's milk
cheese
Midlands, UK
unpasteurised

Ragstone
Light creamy goats
cheese , lemony
Kent, UK
unpasteurised

Golden Cenarth
Welsh valley,
organic, semi soft
Wales, UK
Unpasteurised

Blue Monday
Likened to a British
gorgonzola
Scotland, UK
pasteurised

Cornish Smuggler
Farmhouse cheese,
red marbling
Cornwall UK
Pasteurised

Lincoln poacher
22 month aged hard
cheese, creamy taste
Lincolnshire, UK-
unpasteurised

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