

DINNER INCLUSIVE MENU

Whole marinated Italian Olives (V, VG) 6.00 Artisan Bread Rolls, salted butter, balsamic, olive oil (V, VG) 4.00

STARTERS

"Mulberry" Soup (VG, GF) Seasonal soup, Baked Artisan bread

Heritage Beetroot (V, GF) Salt baked heritage beetroot, Walnut pesto, Ricotta, Poached Pear Salad

Cornish Mackerel (GF) Mackerel Escabeche, Saffron pickled Shallot, Fennel & Carrots, Coriander

Ham Hock 3.00 (GFA) Smoked Ham Hock Terrine, House made Piccalilli, Toasted Country Bread

Smoked Salmon 6.00 (GFA) John Ross Smoked Salmon, Caperberries, Lemon pickled shallot, Oat bread

Winter Cabbage (V, GF) Parma Ham, Chardonnay Pickled Winter Cabbage & parmesan Salad

MAINS

Winter Truffle (VG) Wild Mushroom, Black Winter truffle Pappardelle, Vegan Parmesan

Duck Confit Gressingham Duck Leg Cassoulet, Toulouse Sausage, Smoked Bacon

Beef 6.00 (GF) Braised Beef Cheek, Smoked Mash Potato, Roast Root Vegetables, Braising juices

Stone Bass 3.00 (GF) Roasted Stone Bass, Swiss Potato Rosti, Glazed Sand Carrot, Spinach, Shellfish Velouté

Haddock Beer battered Haddock Fillet, Chunky Chips, Tartar Sauce, Mushy Peas

Ribeye 20.00 (GF) 10 oz Ribeye Steak, Field Mushroom, Roma Tomato, Chunky Chips, Peppercorn Sauce

SIDES All 5.00

Creamy Mash / Buttered New Potatoes / Spinach / Seasonal Greens Rocket Parmesan / Mixed Leaves / Chunky Chips

DESSERTS

Chocolate Dark chocolate Mousse, Raspberry, Burnt white Chocolate crumb

Toffee Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice cream

Cambridge Cream (GFA) Cardamom Cambridge Burnt Cream, Shortbread

Bread & Butter Bread & Butter Pudding, English Custard

Cheese 7.00 (GFA) English Artisan Cheeses, Grapes, Fig Chutney, Biscuits

> Ice Cream Selection of Ice Cream & Sorbets

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order. V Denotes suitable for vegetarians, VG for vegans GF for gluten-free dishes & GFA denotes gluten-free option available on request.