

| Green pea & watercress soup, garlic croutons, herbed crème fraiche*                  |                    |   |                   | 9.25           |
|--|--------------------|---|-------------------|----------------|
| Warm roasted sweet potato & feta salad, pomegranate dressing, toasted seeds*         |                    |   |                   | 12.30          |
| Roasted Red Williams pear, stilton, Waldorf salad*                                   |                    |   |                   | 14.10          |
| Caesar salad (prosciutto, egg, parmesan, anchovies) / with chicken                   |                    |   |                   | 14.10/20.50    |
| Pork & chicken liver terrine, apricot & ginger chutney, toasted sour dough           |                    |   |                   | 14.15          |
| Grilled asparagus, crispy duck egg, parmesan, truffle oil*                           |                    |   |                   | 14.25          |
| Tempura of calamari & courgette with a soy, honey & ginger dressing*                 |                    |   |                   | 14.95          |
| Squid ink risotto, seared scallops, basil foam, pea shoots                           |                    |   |                   | 14.95/27.45    |
|  |                    |   |                   |                |
| "Brocket Hall" pork & apple sausages, grain mustard mash, red wine jus               |                    |   |                   | 19.95          |
| Rigatoni pasta, pistachio pesto, rocket & burrata*                                   |                    |   |                   | 14.25/23.60    |
| Scottish salmon fishcakes, buttered spinach, basil foam                              |                    |   |                   | 14.50/25.60    |
| Whole roast seabass, chilli roast fennel, herb butter                                |                    |   |                   | 26.65          |
| Chicken Milanese, spaghetti pomodoro, slow roast tomatoes, rocket & parmesan         |                    |   |                   | 27.65          |
| Maple roast duck breast, celeriac puree, kale, roasted baby carrots, gastrique sauce |                    |   |                   | 29.35          |
| Roast halibut, jersey royals, asparagus, mushrooms, wild garlic cream                |                    |   |                   | 33.75          |
| 10oz grilled Dutch veal "bone in" cutlet, thyme & garlic butter & fries              |                    |   |                   | 44.50          |
| 45 day dry aged Peak district, 8oz steak, béarnaise & fries                          |                    |   |                   |                |
|  |                    |   | Rib-eye<br>Fillet | 39.75<br>42.85 |
| Side orders (portions  | s enough to share) |   |                   |                |
| French fries   | 5.95               | Cumin roast Chantenay carrot                          |                   | 6.25           |
| Mixed leaf salad Mange tout  | 6.25<br>6.25       | Slow roast mushroom with ch<br>Buttered spring greens | illi & garlic     | 6.25<br>6.25   |
| Tomato, onion & basil salad  | 6.25               | Rocket & parmesan salad                               |                   | 6.25           |

<sup>\*</sup>These dishes can be adjusted to suit vegan or vegetarian diets, please ask your server.

All of our fish originates from ethically managed, environmentally kind, sustainable sources.

Should you have a food allergy please advise the waiting staff.

Menus detailing allergens are available upon request.

Whilst every effort is made to be extremely careful, we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.