

# Menu | Dinner

Available 6pm to 9.30pm

## Starters

Sweet potato soup (v) | £7.00  
*with coconut, chilli, lime and coriander*

Duck liver parfait | £8.50  
*cherry compote, crostini*

Wild scallops | £9.50  
*chestnut veloute, apple, pancetta,  
watercress and maple syrup*

Panzanella salad | £8.00  
*heritage tomatoes, basil, confit garlic,  
ciabatta*

English asparagus | £8.50  
*soft-poached duck egg, cured ham,  
grain mustard dressing*

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## Mains

Baked sea trout | £18.50  
*baby gem, English asparagus, summer  
peas, caviar*

Sweet potato dauphine (v) | £14.00  
*pinenuts, apple, chive crème fraiche*

Gressingham duck breast | £19.00  
*caramelised chicory, dauphinoise  
potatoes, red wine jus*

Pan-fried line-caught seabass |  
£19.00  
*Provencale vegetables, salsa verde*

Pressed Dingley Dell pork belly |  
£18.00  
*potato gratin, charred corn, BBQ jus*

## Grill

*All grill choices served with:  
Vine tomatoes, grilled flat  
mushroom and twice-cooked hand-  
cut chips*

Sirloin steak | £24.00  
Rib-eye steak | £24.00

*All our Beef is 30-day Matured and  
sourced from award-winning local  
supplier Swannington Farm-to-  
Fork.*

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## Desserts

Strawberry panna cotta |  
£7.00  
*basil, variations of strawberry*

Chocolate and orange | £7.00  
*flexi ganache, orange sorbet,  
cocoa tuille, orange cremeaux*

Raspberry and white  
chocolate delice | £7.00  
*pistachio snow, raspberry sorbet*

Treacle tart | £7.00  
*grand marnier ice-cream, orange  
powder*

Local cheese plate | £8.50  
*house chutney, damsel crackers  
and grapes*

*Food Allergies and Intolerances – All of our food is  
prepared in a kitchen where nuts, cereals  
containing gluten and other allergens are prepared  
and our menu descriptions do not include all  
ingredients.  
Please ask a member of staff if you require  
assistance*