



15 March

SMALL PLATES

Serrano ham DF GF	5.5
Chilli and lime Padrón peppers	5
Ricotta and spinach arancini, confit garlic mayo GF	5
Trio of nibbles - Ricotta and spinach arancini, chilli and lime Padrón peppers, serrano ham GF	14.5
Hambleton sourdough, Bungay butter V, VEA	3.25/ 6.5
Hummus, harissa lamb, pomegranate, spring onion, coriander, flatbread GFA	10

SUNDAY MENU

2 courses 43
3 courses 48

STARTERS

Butternut squash soup VE, GFA	Riesling, Australia)
Golden beetroot, tomato, apple, salad, coconut yoghurt GF V	(Riesling, Australia)
Seared tuna loin, caper dressing, rocket GF DF	(Macon Villages, France)
Hot smoked salmon, new potatoes, crème fraîche	(Rioja Blanco, Spain)
Chicken liver parfait, flatbread, crispy chilli oil	(Verdeca Talo, Italy)

MAINS

Roast sirloin of Worthington beef, horseradish hollandaise GF	(Malbec, Argentina)
Black garlic butternut squash VE	Primitivo Rose, Italy)
Fennel and paprika rolled pork belly, grilled apple GF	(Macon-Villages, France)
Cotswold chicken	(Macon-Villages, France)

All served with braised beef-stuffed Yorkshire pudding, braised red cabbage, garlic and herb roasted potatoes, pigs in blankets, honey-roasted Chantenay carrots , cauliflower cheese, and carrot & swede GFA, DFA

Sea bream, crushed new potatoes, samphire, tenderstem GF	(Verdeca talo, Italy)
--	-----------------------

SIDES

House salad / Sautéed greens, garlic and herb butter GF, V, VEA	5.5
Truffle and parmesan chips GF	6.5
Cauliflower cheese V / Roast potatoes	5

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.

PUDDINGS

Savarin, berry compote, chantilly	(Black Muscat, USA)
Sticky toffee pudding, toffee sauce, vanilla ice cream GF	(Sauternes, France)
Chocolate choux bun, white chocolate cremeux	(Harveys' Sherry, UK)
Lemon and rhubarb tiramisu	(Sauternes, France)

ENGLISH CHEESE BOARD

Selection of three British cheese, oat biscuits, fruitloaf, celery, grapes GFA (LBV Port Barros, Portugal) 5

Baron Bigod

Baron Bigod Brie is a spin-off of a classic Brie into a one-of-a-kind cross-Channel amalgamation of French cheesemaking and British pastures. Baron Bigod cheese has the taste of traditional artisan Brie, such as rich cream butter and earthy button mushrooms remain prominent, but once they are enjoyed, you can also taste accentuated hints of pan-roasted parsnips.

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 WINE

		75ml	Bottle 37.5cl
Black Muscat, Elysium, Quady	(California, USA)	8	38
Sauternes, Château Suduiraut	(Bordeaux, France)	10	47

PORT

		75ml	Bottle 37.5cl
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	3.75
Flat white, Cappuccino, Latte, Americano	4.45

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 4.45
---	--------------