

# SPRING MENU

## FOR THE TABLE

<b>Sourdough</b> with balsamic vinegar and oil (pb)	3
<b>Marinated Nocellara olives</b> (pb) (gif)	5
<b>Glazed Cumberland sausage roll</b> with nigella & sesame seeds	4

## STARTERS & SMALL PLATES

<b>Pan seared scallops, crispy bacon,</b> pea purée and purple potato crisp	10	<b>Duck croquettes,</b> pea purée, pickled enoki mushrooms and truffle mayonnaise	9.5
<b>Crispy soft shell crab</b> with pickled kohlrabi slaw and a miso & tomato mayonnaise (gif)	9	<b>Salted watermelon &amp; feta salad</b> with mint, toasted pistachio, cucumber and chilli (v) (gif)	7.5
<b>Fillet of beef carpaccio,</b> watercress, pickled shallots, Lords of The Hundreds with wild garlic & herb aioli	12.5	<b>Burrata with grilled artichoke,</b> Romesco sauce and toasted almonds (v)	11

## LARGE PLATES

<b>Pan fried salmon with asparagus,</b> roasted cherry tomato, Jersey Royal potatoes and a shrimp & tarragon butter (gif)	22	<b>Bulgur wheat salad,</b> artichoke heart, fennel, rocket, radish, pomegranate, spring onion and a sherry vinegar dressing (pb)	9
<b>Roasted lamb rump</b> with rosemary fondant potato, caponata and jus (gif)	20	<b>Dukesmoor sirloin steak,</b> chips and watercress (gif)	24
<b>Chicken supreme filled with Taleggio,</b> sun blushed tomato and basil, wrapped in Serrano ham with carrot purée, asparagus, sugar snaps and sautéed new potatoes (gif)	18.5	<b>Dukesmoor ribeye steak,</b> chips and watercress (gif)	32
<b>Pumpkin tortellini tossed with wild mushrooms,</b> truffle oil and sage, served atop Jerusalem artichoke purée	12.5	<b>Chargrilled fillet steak,</b> chips and watercress (gif)	34

*Add green peppercorn & brandy sauce 1.5*  
*Add shallot, red wine & thyme sauce 1.5*

## SIDES

<b>Buttered baby potatoes</b> (v)(gif)	3.5
<b>Sautéed, buttered hispi cabbage,</b> leek and peas (v)(gif)	4
<b>Koffman's chips</b> (pb)(gif)	3
<b>Charred radicchio</b> with blue cheese dressing (v) (gif)	5

## TO FOLLOW

<b>Your choice of our sorbets</b> (pb)(gif) and <b>ice creams</b> (v)(gif)	2
<b>Tarte au citron</b> with lemon curd and clotted cream (v)	6.5
<b>Honey &amp; yoghurt cheesecake</b> with thyme syrup (v)	6
<b>Panna cotta with ginger,</b> rhubarb and toasted oats (v)	8
<b>Orange &amp; raspberry crème brûlée</b> served with vanilla shortbread (v)	7.5
<b>British cheese board:</b> Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	8.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)