

APRIL MENU

STARTER

Soup of the day - served with sourdough bread and smoked butter. GFS/DFS/V 8.50

Fritto misto with lemon mayonnaise. GF/S/D 8.50

Grilled Ashby asparagus served with poached egg and wild garlic sauce GF/D 8.50

Burrata with vine tomatoes and nut free basil pesto. D/GF 10

Scallops on half shell (2), garlic butter, garlic, ginger, spring onion,

crispy shallots & corriander. SF/GF/GFS 10

sriracha mayo & skin-on fries. GFS/D

SEASONAL SPECIALS

Subject to change

Fish of the day - please ask a member of staff for details. DFS 22

Pork belly served with bubble & squeak in a red wine sauce. GFS/DFS 20

Onion tarte tatin with butternut, feta & walnut salad with a balsamic dressing. G/D/V 18

Wild mushroom crumble, carrot puree and grilled asparagus. GF/D/V 18

Chargrilled 10oz 28-day sirloin of beef, homemade chunky chips, peppercorn sauce. GF/DFS 25

CLASSICS

All 19 00

Cottage pie with seasonal vegetables and homemade gravy. GF/D

KA Fish & chips, seaweed salt, garden peas, homemade tartare sauce. GF/DF

Chicken schnitzel with garlic butter, sautéed potatoes, dressed leaf, & parmesan. GF/DFS

Pulled ham hock, 2 free-range fried hens' eggs & skin-on fries. GF/DF

Seasoned free-range buttermilk chicken burger, seeded bun, bacon, cheddar, lettuce, tomato, coleslaw,

DESSERT

All 8.50

Fred's sticky toffee pudding topped with a warm toffee sauce. GF/D

Cheesecake of the day - Please ask a member of staff for details. GF/D

Chocolate mousse, salted caramel sauce and blueberry compote. GF/D

Almond frangipane tart with fresh figs served with vanilla ice cream. G/D/N

Lemon sponge - served with lemon drizzle clotted cream. GF/D

CHEESE

12.00 per board

Selection of cheeses from Rennet & Rind, Cambridge served with artisan crackers, sable grapes & spiced fig chutney. GFS/D

Lincolnshire Poacher - Cropwell Bishop blue - Brie - Ash Goats Cheese - Rutland Red

SMALLER PORTIONS AVAILABLE FOR CHILDREN

'FRY'DAY - TAKE-AWAY FISH & CHIPS WITH MUSHY PEAS. EVERY FRIDAY - £10 - GF