



WHILST YOU DECIDE

(ve) Homemade freshly baked rosemary and sea salt focaccia, saba and extra virgin olive oil	3 ⁷⁵
(ve) With mixed olives	5 ⁷⁵
Extra bread pp	1 ⁵⁰
Fennel crackling sticks, apple sauce	2 ⁷⁵

STARTERS

Brussel sprout and chestnut gratin, with a nutmeg and bacon crumb	6 ⁷⁵
(v) Soup of the day, rosemary and sea salt focaccia	5 ⁵⁰
Pan fried scallops, chorizo, fennel and tomato chutney, warm pepper salsa	9 ⁵⁰
Crispy spiced duck salad served warm with soy pickled cranberries	7 ⁷⁵
Spaghetti: Ndjua, courgette, cream and parmesan	7 ⁵⁰ 14 ⁵⁰

MAINS

Black pudding and local venison sausages, pomme puree, crispy onions and red wine gravy	13 ⁹⁵
Turkey steak, gammon, cranberry and chestnut stuffing parcel, beef dripping pomme chateau	15 ⁵⁰
Pheasant breast, marmalade glaze, parkin crumb, pomme boulangere and wild mushrooms	15 ⁵⁰
Onion ash venison loin, cranberry and bitter chocolate sauce, potato dauphine, roasted chestnuts	17 ⁵⁰
Slow braised ox cheek, potato rosti, nettle puree, mustard butter and a rich jus	16 ⁹⁵
(v) Beetroot and ginger curry, roasted figs, thyme scented rice and mini naan	15 ⁵⁰
Beef, chestnut mushroom and stilton shortcrust pie, chips or new potatoes, seasonal vegetables	14 ⁵⁰
Our own honey and mustard roasted glazed ham, free range eggs and chips	12 ⁵⁰
Spitfire ale battered haddock, chips, peas and tartar	13 ⁷⁵
Handmade beef burger with Lincolnshire poacher and pancetta, own recipe sauce, brioche bun, fries	12 ⁹⁵
(v) Walnut burger; walnuts, tomato, onions and cheddar, brioche bun, fries	11 ⁹⁵

DESSERTS

Baileys and white chocolate creme brulee, white chocolate shortbread	6 ⁵⁰
Risamalande rice pudding with raspberry coulis and fresh raspberries	6 ²⁵
Figgy pudding with caramel sauce and vanilla ice cream	6 ⁵⁰
Apple and mincemeat lattice with brandy creme anglaise	6 ⁵⁰
Three scoops of Yorvale/ homemade ice creams / sorbets (please ask for today's flavours)	5 ⁹⁵
English cheeseboard, served with quince chutney, grapes and walnuts	8 ⁷⁵
<i>Please turn over for this week's choices.</i>	

Please note: **We do not do fast food.** We haven't forgotten you; during busy periods there will be a wait **plus** cooking time. In a hurry? Please enquire at the bar and they can give an **approximation. Minimum waiting time for some items is +30mins.**

Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability.



CHEESE MENU

Please select FOUR cheeses, extras are 2.50 each

Double Barrel Lincolnshire Poacher

An aged Lincolnshire Poacher with a full strong mellow flavour. Unpasteurised.

(v) Cote Hill Blue

A superb unpasteurised blue cheese made in Lincolnshire, similar in style to a soft textured blue brie, creamy with a definite sharpness and rich, complex flavours. The cheese is encased in a thin grey rind. Unpasteurised.

(v) Sheep Rustler

The cheese has a distinctive orange/brown rind with the occasional bright spot of natural mould. The flavour is warm and nutty with a lingering hint of sweetness. Perfect for summer with notes of fresh grass and meadows. Unpasteurised.

Baron Bigod

Baron Bigod is an exquisite Suffolk made, bloomy unpasteurised cow's milk cheese. Unpasteurised.

Smoked Lincolnshire Poacher

Traditional Lincolnshire Poacher cheese is oak smoked to make smoked Lincolnshire Poacher. Smooth, silky textured and lightly oaked smoked. Rounded and full of flavour. Matured for fourteen to sixteen months. Unpasteurised.

(v) Ticklemore

A handmade goat's cheese that develops a natural rind resulting in a mature, lingering flavour. Pasteurised.

(v) Coverdale

A creamy buttery next-door neighbour to Wensleydale, with a slightly sharper flavour. Medium strength, smooth in style, this is a very well-made cheese. Pasteurised.

Old Amsterdam

A smooth, waxy textured, slightly granular Dutch Gouda that is well matured for around 18 months. Pasteurised.

Keens Extra Mature Cehddar

An extra mature, award-winning, very creamy yet strong traditional cheddar with a fullness of flavour rarely found today. unpasteurised.

'Old Boys' 21 Tawny

Raisins, vanilla and almonds and concentrated fruit.

4.75 / 50ml 55.00 / btl

Taylor's LBV 2010/11

Cassis, blackberry, smoke and spice

4.00 / 50ml 39.00 / btl

Taylor's 20-Year-Old

Raisins, nuts and honey, magnificent

7.25 / 50ml 65.00 / btl

Barbadillo Pedro Ximenez

Rich prune raisin flavour and goes superbly well

4.50 / 125ml 24.00 / btl