

A LA CARTE

Available Monday to Friday 12-2.30pm & 5.30pm-9.30pm Saturday - 12-2.30pm & 5.30pm-10pm

Starters

Seasonal soup of the day served with Hambleton Bakery bread (v*) £6.50

Hen-of-the-wood mushrooms on sourdough with goats' curd & wild garlic (v) £7.50

Cured beef bresaola with pickled pear, gorgonzola & walnuts £8.50

Grilled Atlantic prawns, lemon salt & chilli £9.50

Mains

Spatchcock quail, salsa verde & spiced Israeli cous cous £18

Roast fillet of hake, cavolo nero, creamed potato, charred leeks, hazelnuts & confit garlic £19

Grilled rump steak sliced on a salad of rocket, heritage tomatoes, capers, parmesan, garlic mayo & pine nuts £19.50

Hart's pasta - butternut squash, black garlic, cavolo nero & burrata cheese (v) £15.50

Sides

Triple cooked chips, Purple sprouting broccoli, Minted new potatoes, Green beans £3.50

Desserts

Exotic seasonal fruit & coconut sorbet (v) £7.50

Warm madeleines & lemon curd (v) £7.50

Hambleton Bakery tart of the day served with ice cream (v) £8

Chocolate fondant served with ice cream (v) £8

(allow a 10-minute wait on this dish)

Cheese & biscuits served with homemade chutney, celery & grapes £9.50

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGENS.

We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(v) vegetarian (v*) vegetarian on request

12.5% discretionary service charge will be added to bills.