



Selection of bread **3.5**

Olives **3.5**

Starters

Leek & potato soup, rarebit **8**

Crab & parmesan tart, lobster & lemon mayo **11**

Crispy chili beef, Asian slaw **9**

Main Courses

Thai green monkfish & king prawn curry, crispy chilli squid, peanut & chilli crumb, basmati rice **25**

Braised beef brisket, dauphinoise, salt baked swede, onion puree **22**

Tandoori lamb burger, onion bhaji, mango chutney, mint yoghurt, salad, fries **18**

Lamb neck fillet, parsley & lemon crust, squash puree, roasted beetroot, fondant potato **24**

Seafood bouillabaisse, pan fried scallop, seabass, squid & mussels, sourdough, rouille **26**

Wild mushroom & truffle tagliatelle, pesto, parmesan, pine nuts **19**

From the Josper

10oz Ribeye steak **32**

7oz Fillet steak **35**

All steaks are served with blue cheese breaded mushroom, grilled plum tomato, dressed house salad, hand cut chips, peppercorn or blue cheese sauce.

On the side

Hand cut, triple cooked chips **3.5** with truffle & parmesan **4.5**

Wild rocket & aged parmesan salad, extra virgin olive oil **4**

Chilli & garlic grilled tenderstem broccoli **4.5**

Desserts

Chocolate tart, pistachio ice cream **9**

Poached pear crème brûlée, brown sugar palmier **9**

Sticky toffee, caramel sauce, vanilla ice cream **9**

Cheese board –Sparkenhoe red Leicester, Beauvale blue, Rollright soft cheese, apple chutney, selection of crackers **14**