



FESTIVE MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Homemade breadboard, rapeseed oil, sea salt butter | 5 (D,G)

Nocellara olives | 4

Honey and sesame glazed pigs in blankets | 6 (G,SS)

Smoked shell on prawns, paprika mayonnaise | 7 (CR,E)

Warm cheddar muffins, shallot jam | 6 (D,E,G)

Tempura cauliflower, hot and sour sauce | 7 (VG)

Platter of cured meats, pickled walnuts, sourdough, winter chutney | 16 (D,G)

STARTERS

Chicken liver parfait, cranberry compote, walnuts, brioche | 10 (D,E,G,N)

Elderberry cured salmon, wasabi, cucumber, winter cress | 10 (F)

Salt and pepper squid, thai vegetables, hot and sour sauce | 12 (F)

Caramelized onion tart, sheeps milk cheese, beetroot leaf, pomegranate mollases | 9 (D,E,G,V)

Soup of the day | 8 (G,VG)

Sage and onion scotch egg, mustard aioli | 10 (D,E,G,M)

Beetroot and horseradish arancini, watercress emulsion | 9 (G,VG)

FROM THE SEA

Battered local fish, chunky chips, crushed peas, tartare | 18 (D,E,F,G)

Crab and prawn linguine, fresh chilli, crab bisque | 21 (CR,D,G)

Fish of the day | Market Price

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

FROM THE LAND

Roast breast of Norfolk bronze turkey, chestnut stuffing, cranberry sauce, seasonal accompaniments | 23 (D,E,G,N)

Braised featherblade of beef, colcannon potatoes, wild mushrooms, stock carrots, beef jus | 24 (D)

Wild mushroom stroganoff, braised rice, sour cream, pickles | 18 (D,V)

Local game pie, parsnip mash, winter greens | 22 (D,E,G,S)

Curried cauliflower, lentil dhal, mint yogurt, pumpkin seed | 18 (VG)

FROM THE GRILL

Dry aged sirloin 250g | 30

Dry aged fillet steak 225g | 38

Barnsley lamb chop 200g | 24

All of the above served with a grilled flat mushroom, vine tomatoes, skin on fries and a choice of sauces: Bearnaise, peppercorn, chimmi churri, blue cheese, garlic butter.
(D,E,S)

Rump steak burger (250g), floured bun, bacon jam, burger sauce, Monterey jack, french fries | 19 (D,G)

SIDES

Cauliflower cheese | 5 (D,E,G,V)

Honey glazed carrots | 5 (D,V)

Maple roasted sprouts with smoked bacon and chestnut | 5 (D,N)

Winter leaf salad, parmesan and pear | 4 (D,N)

Smoked macaroni and cheese | 6 (D,G,V)

Skin on fries | 4 (V)

Fresh truffle & parmesan chips | 7 (D,V)

DESSERTS

Dark chocolate marquis, burnt orange puree, peanut praline, orange sorbet | 10 (D,E,G,N,SY,V)

Vegan yogurt and vanilla parfait, frozen raspberry, raspberry sorbet | 9 (V,VG)

Pistachio and raspberry sponge, pistachio ice cream | 9 (D,E,G,N,V)

Warm mince meat tart, brandy custard | 9 (D,E,G,V)

Lemon meringue roulade, clotted cream ice cream | 9 (D,E,V)

English cheese board, millers crackers, bread, chutney and pickles | 12 (D,G)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. A discretionary service charge of 10% will be added to all tables. All prices include vat. Hotel guests on our dinner, bed & breakfast package enjoy a starter main & dessert each. It is just a supplement on a steak (sirloin 8 & fillet 16).