

Food Menu

We are a farming family with a passion for delicious seasonal and local produce. We offer our very own pork and pasture-fed beef and lamb.

Snacks

Bread, olives, aged balsamic and olive oil £4.00

Sausage and black pudding bonbons with mustard sour cream £4.00

Spiced mushroom and coriander dip with toasted flat bread £4.00

Fennel and chili pork scratchings £4.00

Appetizers

Spiced smoked salmon tartar, mango relish, chili oil and grated coconut £8.50

Scamorza and cherry tomato bake, aged balsamic and toasted sourdough £7.00

Breast of lamb, butternut squash and wild garlic pesto £7.50

Soup of the day served with sourdough £6.50

Homemade bresaola, blue cheese, walnuts, lightly pickled peaches and truffle honey dressing £8.00

Mains

Spiced cauliflower bhaji, curried lentils, spinach and crispy shallots £16.00

Pan fried halibut, chorizo, green beans, potatoes and an herb butter sauce £18.50

Roast rump of homestead lamb, potato terrine, ratatouille sauce, French style peas £18.00

Pan seared calves liver, roasted apple, colcannon and grilled asparagus £17.50

Tomato and basil pork noisettes, goats cheese gnocchi and broad beans £17.00

Sides

Grilled asparagus £4.00
Green beans £4.00
New potatoes £4.00
Colcannon £4.00
Mixed house salad £4.00
Fries £4.00



Desserts

Cherry and chocolate pavlova with pistachio yogurt £8.00

Ginger crème caramel with poached rhubarb and black pepper popcorn £8.00

Ice creams and sorbets £7.00

A selection of British cheese served with quince paste and crackers £8.50

Dessert Wine

Roasted peach with lavender and honey served with almond biscotti £8.00

Elysium Black Muscat

By the glass £8.50

Bottle £22.00

Sauternes Dulong

By the glass £8.50

Bottle £20.00

For the little ones

Homemade soup of the day with sourdough £6.50

Panko chicken wrap with vegetable salad and curry mayonnaise £7.00

Cumberland sausage chips and peas £7.00

Fried coley goujons with peas and new potatoes £7.00