

### **To Graze**

Mixed olives **VE** £4.5

### **Small Plates**

Cyril's Brancaster Rock oysters, iced gin & tonic, pickled cucumber £12

Heritage tomato salad, goats cheese, focaccia **V** £12

Black Pudding Scotch Egg, piccalilli £8

Bubble & squeak, smoked salmon, dill £10

Cauliflower soup, Wells Alpine cheese & truffle toastie **V** £10

### **Mains**

Roast sirloin of beef, duck fat potatoes, braised beef filled Yorkshire pudding, mash, carrot £26

Free range pork belly, duck fat potatoes, crispy rilette, Yorkshire pudding, mash, carrot £24

Seabream, tender stem broccoli, brown butter, capers £16

Risotto, Wye Valley asparagus, truffle, ewes cheese curd **V** £14

### **Sides**

House salad **V** £4.5

Fine beans, garlic, lemon, hazelnuts **V** £8

Pink Fir potatoes, chive butter **V** £6

Fries **VE** £4.5

### **Desserts**

Set buttermilk, strawberries, basil sorbet £10

Sticky toffee pudding, toffee sauce, vanilla ice cream **V** £9

Chocolate mousse, yogurt sorbet, caramelised milk, hazelnut **V** £9

Vanilla & white chocolate rice pudding, rhubarb sorbet **V** £9

Local cheeses, chutney & crackers **V** £15

**V** Vegetarian **VE** Vegan

For allergen information, please speak to a member of our team