

## JULY MENU

**NIBBLES** 

All £5

Smoked Almond N/V

Mixed Spanish olives V

Dovely bakery of Titchmarsh sourdough bread, home smoked whipped butter G/D

STARTER

All £8

Fritto Misto with lemon & chive mayonnaise. GF/SF

Field mushrooms filled with wild mushrooms and stilton,

topped with breadcrumbs and pinenuts. GF/N

Scallops on the half shell (2), white wine & garlic parsley butter. SF/D/S

Homemade soup of the day, warm sourdough. GFS/V

**SPECIALS** 

Subject to change

Catch of the day - see blackboard, delivered fresh daily. 22

Pie of the day, seasonal veg, mashed potato or chips. D 18

Chargrilled 10oz 28 day Sirloin of beef, skin on fries, dressed leaf, bernaise sauce. GF 25

Roasted lamb rump, caponata, new potatoes, redcurrant jus. GF 20

Fresh pea & mint tortellini in a asparagus cream sauce, finished with parmesan. VG/D 17

**CLASSICS** 

All £18

Battered fish, & chips, seaweed salt, garden peas, homemade tartare sauce. D

Chicken schnitzel with garlic butter, sauté potatoes, dressed leaf & parmesan. D

Grilled bacon steak, 2 Free range fried hens' eggs & skin on fries. GF

8oz KA burger, brioche bun, bacon, egg, cheddar, lettuce, tomato

with fries and coleslaw. GFS/D

**DESSERT** 

All £8

Baked vanilla cheesecake with fresh strawberries. GF/D

Rhubarb and custard eton mess. GF/D

Fred's sticky toffee pudding, sticky toffee sauce, & vanilla ice cream. GF/D

Lime panna cotta with strawberry compote. GF/D

Warm almond tart with braise cherries and praline ice cream. D/N

Selection of locally made ice-cream and sorbets. Please ask for our flavours. £3 per scoop. D

**CHEESE** 

£4 per cheese

Selection of cheeses from Rennet & Rind, Cambridge

served with artisan crackers, sable grapes & spiced fig chutney. GFS/D Lincolnshire Poacher - Cropwell Bishop blue - Brie - Ash Goats Cheese - Rutland Red

CHILDREN 13 AND UNDER - HALF PORTIONS AVAILABLE

FRYDAY - TAKE-AWAY FISH & CHIPS WITH MUSHY PEAS. EVERY FRIDAY - £10