

MARCH MENU

STARTER

Soup of the day - served with sourdough bread and smoked butter. V/GFS 8.50

Fritto misto with lemon mayonnaise. GF/S 8.50

Garlic sautéed wild mushrooms served with poached egg. GF/D 8.50

Burrata with heritage tomatoes and nut free basil pesto. D/GF 10

Scallops on half shell (2), soy, garlic, ginger, spring onion, crispy shallots & corriander. SF/GF/GFS 10

SEASONAL SPECIALS

Subject to change

Fish of the day - please see blackboard. D/GF 22

Shepherd's pie - pulled & minced lamb topped with stilton cheese mash. GF/D 20

Onion tarte tatin with a winter squash, feta & walnut salad with a balsamic dressing. G/V 18

Wild mushroom gnocci, parmesan, olive oil, deep fried sage leaves G/D 18

Chargrilled 10oz 28-day sirloin of beef, homemade chunky chips, mushroom peppercorn sauce. GF 25

CLASSICS

All 19.00

Chicken pot pie with seasonal vegetables, mash or chips G/D

KA Fish & chips, seaweed salt, garden peas, homemade tartare sauce. GF/D

Chicken schnitzel with garlic butter, sautéed potatoes, dressed leaf, & parmesan. GF/D

Home-cooked ham, 2 free-range fried hens' eggs & skin-on fries. GF

Seasoned free-range buttermilk chicken burger, seeded bun, bacon, cheddar, lettuce, tomato, coleslaw, sriracha mayo & skin-on fries. GFS

DESSERT

All 8.50

Fred's sticky toffee pudding topped with a warm toffee sauce. GF/D

Cheesecake - Please ask a member of staff for details. GF/D

Chocolate mousse, salted caramel sauce and blueberry compote. GF/D

Almond frangipane tart with fresh figs served with vanilla ice cream. G/D/N

Apple & rhubarb crumble served with custard. GF/D

CHEESE

12.00 per board

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

SMALLER PORTIONS AVAILABLE FOR CHILDREN

'FRY'DAY - TAKE-AWAY FISH & CHIPS WITH MUSHY PEAS. EVERY FRIDAY - £10 - GF