

JANUARY MENU

STARTER

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

Wild mushroom arancini with truffle mayonnaise. VG/GF 8.50

Chicken liver pafait with toasted sourdough D/GFS 8.50

Tempura king prawns with a sweet chilli dipping sauce. GF 8.50

Scallops on half shell (3), white wine & garlic parsley butter, with sourdough. SF/D 12

SEASONAL

Subject to change

Braised beef stroganoff served With basmati rice D/GF 22

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

Celeriac steak, sweet potato puree, sauted wild mushrooms, baby carrots and pesto. GF/VG 17

Pasta of the day - Please ask a member of staff for details. VG/V/DFS 17

CLASSICS

Pie of the day - please see blackboard. G/D 18.50

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

KA Fish & chips, seaweed salt, garden peas, homemade tartare sauce. GF/D 18.50

Chicken schnitzel with garlic butter, sauté potatoes, dressed leaf & parmesan. GF/D 18.50

Home cooked ham, 2 free range fried hens' eggs & skin on fries. GF 18.50

80z KA burger, brioche bun, bacon, cheddar, lettuce, tomato, coleslaw,

KA burger sauce & skin on fries. GFS 18.50

DESSERT

All 8.50

Fred's treacle sponge, served with custard or ice cream. GF/D

Homemade chocolate brownie, with a choice of ice cream flavours GF/D

Madagascan Vanilla cheesecake served with raspberry compote. GF/D

70% Callebaut Dark Chocolate orange pot with an all butter shortbread. GF/D

Warm pear and almond tart and cinnamon ice cream. G/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 - GF