



Freehouse of the Year

(Winner East Midlands & East Anglia & National Finalist)

A la Carte Spring 2017

Starters

Soup of the day – <i>home-made bread</i>	£5.5 poss gf
Smoked Haddock Risotto – <i>leek, soft boiled egg, curry sauce</i>	£6.5 gf
Pork Rilette – <i>cornichon, saffron & thyme pickled silver skins, toasted bread</i>	£6.5 poss gf
Caramelised Onion & Ricotta ‘Cheesecake’ – <i>savoury crumb, black olive tapenade, white onion purée</i>	£6.5 v
Tomato & Mozzarella - <i>spicy avocado, tomato consommé, whipped mozzarella, tomato & basil sorbet, cheesy tuile</i>	£6.5 poss gf v
<i>See also our Specials Board, particularly for the fresh fish today</i>	

Main Courses

Calves Liver – <i>sweet potato cubes, celeriac remoulade, port sauce, watercress, crispy bacon</i>	£17 gf
Rump of Lamb – <i>broad beans, confit garlic, feta gnocchi, pea foam, tomato jam, balsamic</i>	£19 gf
Rabbit Leg Stuffed with Tarragon & Mushroom - <i>sautéed rabbit fillet, pomme purée, spring baby vegetables, sherry reduction</i>	£15.5 gf
Char-grilled Baby Artichoke - <i>pesto, frisée, harissa & peppers couscous</i>	£14 v
Crayfish Linguine – <i>chilli, garlic, chives</i>	£14
<i>See also our Specials Board, particularly for the fresh fish today</i>	

Please also see our Pub Classics, Pie Board and Specials Board

Mixed Leaf Salad	£3	Seasonal vegetables	£3	New Potatoes	£3
Rocket, Parmesan & Truffle salad	£3.50	Hand-cut chips	£3	Cheesy Chips	£3.50

*Particular dietary or other requirements can be catered for (including small portions) – please ask the waiting staff
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested
All ingredients are sourced locally and from sustainable stock where possible and practical
Service is discretionary, although a suggested 10% will be added for parties of 8 or more*

v vegetarian dishes gf dishes that can be gluten free

NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)

