



**TWO COURSES £21.95**

**THREE COURSES £25.95**

## Starters

**SOUP OF THE DAY**, warm artisan bread **V**

**FRAGRANT THAI SPICED CHICKEN CROQUETTE**, lemongrass, ginger and sriracha dressing

**SMOKED HADDOCK & DILL FISHCAKE**, pea purée, poached egg, Hollandaise sauce (*supp.* £1.00pp)

**GRILLED ASPARAGUS**, smoked sun blush tomato, Kalamata olives, garlic crisps, red onion, herb salad **VG/GF**

**PAN ROASTED SCALLOPS**, Granny Smith apple, chorizo, celeriac purée (*supp.* £3.50pp) **GF**

**THYME MARINATED BEETROOT**, whipped goat's cheese, orange poached pear, candied walnuts **V**

## Roasts

*All served with fat roasted potatoes, honey and thyme root vegetables, seasonal greens & real gravy*

**ROASTED TOPSIDE OF RARE BREED DRY AGED NORTH YORKSHIRE BEEF**, horseradish sauce, Yorkshire pudding

**SLOW ROASTED GLOUCESTER OLD SPOT PORCHETTA**, apple sauce, sage crackling

**WHOLE ROASTED CHICKEN TO SHARE**, served family style, carved at the table, homemade bread sauce, chipolatas (*supp.* £1.50pp)

## Mains

**PAN FRIED SEA BREAM**, pepperonata, orzo, lemon, lovage pesto **GF**

**SUN BLUSHED TOMATO FREGOLA SARDA**, pecan, artichoke, rocket, salsa verde **VG**

**DEXTER BEER FED BURGER**, our signature house relish, tomato, Swiss cheese, skin on fries

**PAN SEARED POLLOCK**, chorizo, crumbled goat's cheese, tomato & butterbean stew **GF**

**PIE OF THE DAY**, honey roasted root vegetables, creamed potatoes

**PEA AND ASPARAGUS RISOTTO**, wild garlic, Parmesan, truffled egg **V**

**AVOCADO SALAD**, grilled chicken, feta, coriander, baby spinach, candied pecans, carrot, summer strawberries, citrus vinaigrette

*Salad can be served without chicken if preferred **V***

## Sides

**CAULIFLOWER CHEESE **V** £4.00**

**STEAMED BROCCOLI, CHILLI AND ALMONDS **VG** £4.00**

**TRUFFLE AND PARMESAN TRIPLE COOKED CHIPS **V** £5.50**

**TRIPLE COOKED CHIPS **V** £4.00**

**HONEY MUSTARD PIGS IN BLANKETS £6.00**

## Desserts

**PEANUT BUTTER PARFAIT**, salted dulce de leche, coconut cookies (*supp.* £1.00pp)

**STRAWBERRIES AND CREAM**, buttermilk panna cotta, gin and tonic strawberries, basil, granola **GF**

**WARM CHOCOLATE BROWNIE**, vanilla ice cream

**SUMMER PEACH MELBA PAVLOVA**, raspberry ripple ice cream **GF**

**STRATFORD CHEESEBOARD**, Harrogate blue, Clara goat's cheese, Mrs Kirkham's Lancashire, crab apple jelly, fresh apple, artisan crackers (*supp.* £3.00pp)

**PURBECK OF DORSET ICE CREAMS & SORBET SELECTION **GF****

*Experience the taste and quality of Purbeck Ice Cream Farm, made in Dorset, entirely natural, additive free and distinctly different  
Two scoops. Additional scoop of ice cream (*supp.* £2.50pp).*



**V = VEGETARIAN • VG = VEGAN • GF = GLUTEN FREE**

**An optional 10% service charge will be added to all dining bills. 100% goes to the staff.**

Some of our dishes contain nuts. Please let us know if you have any allergies.

