



24th August

SMALL PLATES

Serrano ham, rapeseed oil	GF, DF	5.5
Tempura courgettes, parmesan	V, GF	5
Comte cheese gougères	V	5
Trio of nibbles - Comte cheese gougères, Serrano ham, Tempura courgettes		14
Hambleton sourdough, Bungay butter	V	3.25 / 6.5

SUNDAY LUNCH

2 courses	33
3 courses	38

STARTERS

Black pudding scotch egg, Milly's brown sauce, pickled walnut, crispy onions	DF (Verdeca, Talo, Italy)
Watermelon, feta, mint, pumpkin seeds	GF V (Riesling, Australia)
Roasted butternut squash hummus, pickled chilli, pomegranate, red onion, focaccia	V, GFA, DF (Rioja, Spain)
Buttered crayfish, sourdough, fennel	(Verdeca, Talo, Italy)
Heritage tomato, mozzarella, basil salad	(Prosecco, Italy)

MAINS

Roast sirloin of Worthington beef, horseradish hollandaise	(Malbec, Argentina)
Roast Cotswold White chicken, bread sauce	(Cotes du Rhone Blanc, France)
Roast black garlic butternut squash	V (Rioja, Valdebaron Blanco, Spain)
Sandy and black roast pork loin, caramelised apple	(Pinot Noir, Chile)
All served with braised beef-stuffed Yorkshire pudding, hispi cabbage, garlic and herb roasted potatoes, roast courgette, cauliflower cheese, and carrot & swede	GFA, DFA
Sea trout, clams, new potatoes, black cabbage, capers, brown butter	(Verdeca, Italy)

SIDES

House salad / Sautéed greens, garlic and herb butter	GF, V, VE	5
Cauliflower cheese / Roast potatoes		5
Truffle and parmesan chips		6

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable
Please let us know if you have any allergies or require information on any ingredients used in our dishes
A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team.
Please note we only accept card payments, we no longer take cash or cheques.

PUDDINGS

English strawberries, Old Pilsgate elderflower granita GF VE (Prosecco, Italy)

Summer berry and plum crumble, vanilla custard (Black Muscat, USA)

Choux bun, salted caramel ice cream, chocolate & coffee sauce V (Sauternes, France)

Lemon posset, mascarpone, white chocolate & pistachio shortbread V GFA (Black Muscat, USA)

Selection of three British cheeses, oat biscuits, celery, grapes GFA (Prosecco, Italy) additional 5

CHEESE

Baron Bigod

Baron Bigod Brie is a spin-off of a classic Brie into a one-of-a-kind cross-Channel amalgamation of French cheesemaking and British pastures. Baron Bigod cheese has the taste of traditional artisan Brie, such as rich cream butter and earthy button mushrooms remain prominent, but once they are enjoyed, you can also taste accentuated hints of pan-roasted parsnips.

Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar' as you're still tasting it five miles down the road. Cow's milk, unpasteurised

The Duke

This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue. 'The Duke' is creamy, sweet and salty with a delicious peppery finish. Super Gold winner at the World Cheese Awards.

Cow's milk, unpasteurised

DESSERT

	75ml	Bottle
Black Muscat, Elysium, Quady 37.5cl California, USA	8	38
Sauternes, Château Suduiraut 37.5cl Bordeaux, France	10	47

PORT

	75ml	Bottle
LBV Port, Barros Douro, Portugal	8.5	60
10 Year Old Tawny Port, Barros Douro, Portugal	9.75	70

TEA AND COFFEE

The Stamford Coffee Co

Double espresso, Macchiato	3.5
Flat white, cappuccino, latte, Americano	4.25

PMD loose-leaf teas

Milly's House Blend, Planter's Breakfast, Planter's Decaf, Planter's Earl Grey, Planter's Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers	Tea pot 4.25
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