

## STARTERS

- Sourdough & Campaillou with balsamic, rapeseed oil and beef dripping 5
- Leek, wild garlic and potato soup with sourdough bread and salted butter (v) 5.5
- Chicken liver parfait, sweet apple chutney, cornichons and seeded crackers 6
- Wild boar scotch egg, wholegrain mustard mayo 5
- Heritage beetroot and baby kale salad, pumpkin seeds and dill dressing (v) 7.5
- Smoked mackerel, Cornish mid, tomato, olive, mixed leaf, soft boiled egg 8
- Wild garlic mushrooms, toasted sourdough and fried Copper Marran egg (v) 7.5
- Fresh water prawn and avocado cocktail 7.5

## SHARERS

- Suffolk salami, chorizo, smoked mutton, olives, sweet apple chutney, sourdough 16
- Whole baked Somerset camembert, ale chutney, cornichons and sourdough 12
- Ploughman's: Lincolnshire Poacher cheese; smoked Hepburn ham; hand raised pork pie; piccalilli, pickled onion and sourdough 13.5

## ROASTS

All served with goose-fat potatoes, Yorkshire pudding, celeriac and swede puree, spring greens, heritage carrots and gravy

- Peppered 21 day aged sirloin of beef, horseradish cream 17.5
- Thyme and Cornish sea salt half roast chicken, pigs and blankets and bread sauce 15
- Chef's Roast; Peppered 21 day aged sirloin of beef, Wickes Manor pork loin and a ¼ roast chicken 20
- Beetroot, fennel, artichoke and mixed nut roast, rapeseed-oil-roast potatoes, wild mushroom gravy 14
- Wick's Manor pork belly, crackling, roast apple and rosemary sauce 16

## MAINS

- The Lass burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14
- Butterflied chicken breast, celeriac puree, purple sprouting broccoli, wild mushroom and wholegrain sauce 14.5
- Roast sweet potato, pearl barley, fennel, blood orange salad and blood orange vinaigrette 13.5
- Treacle cured pork collar, copper Marran egg, thick cut chips and piccalilli 13.5
- Slow cooked venison & port cottage pie, Kentish blue and spring greens 16
- Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 15
- Cumberland sausage ring, creamy mash, Young's ale battered onion rings and gravy 13
- Please speak to your server about today's skipper's catch

## SIDES

- Truffled sweet potato fries and Rutland Red 5.5
- Creamy mash 4
- Spring greens, garlic butter, sea salt 4
- Roast sweet potato, smoked rapeseed oil, sumac 4
- Blood orange, baby kale and pumpkin seed salad 4
- Cauliflower cheese 4

## PUDDINGS

- Apple and Yorkshire rhubarb crumble, vanilla custard 7
- Blood orange and lemon curd tart, vanilla cream 5.5
- Chocolate brownie, salted caramel ice cream 6
- Warm treacle tart and clotted cream 6.5
- Cheese – choose 1 for £4, 2 for £6 or 3 for £8, served with seeded crackers and sweet apple chutney: Kentish Blue; Cornish Brie, Redland Red
- Jude's ice cream – choose 1 for £2, 2 for £4 or 3 for £6
- Choose from: Truly Chocolate, Very Vanilla, Strawberry tease, Honeycomb, Salted caramel, Mango Sorbet and Lemon Sorbet

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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