

Autumn Dinner Menu

Starters

Seasonal soup of the day
Served with home-made focaccia **£6.95 G**

Pan-fried wood pigeon
Heritage baby beetroot & poached blackberries **£9.50**

Tempura king prawns
Sweet chili mayonnaise & oriental salad **£9.95 G**

Foraged mushrooms & Colston Basset aranchini
Cumberland sauce & watercress **£7.95 D G**

Pickled Cornish mackerel
Horseradish & celeriac coleslaw & wasabi dressing **£9.95 D**

Carpaccio of Aberdeen Angus beef
truffle mayonnaise & rocket salad **£9.95**

Mains

Chargrilled Lou Farm Steak
Beef dripping chips, mushroom, cherry tomatoes & rocket salad
8oz ribeye £28.00 100z sirloin £24.95 D

Creedy Carver duck breast
Beetroot potato rosti, cavolo nero & celeriac puree **£21.95 D G**

Roasted monk-fish tail
Wrapped in Pancetta, mussel & potato broth & baby spinach **£23.95 G D**

Roasted sweet potato, chickpea & apricot tagine
Moroccan spiced cous cous & pitta bread **£15.95 G Vegan**

Game pie
Beef dripping chips & red wine jus **£17.95 D**

Grasmere farm pork belly
Black pudding bon bon, Bramley apple puree, mashed potato & grain
mustard jus **£18.95 D G**

Whole lemon sole
shrimp, caper & lemon butter, olive & potato cake **£20.95 D G**

Wild mushroom & chestnut risotto
Parmesan shavings & rocket **£15.95 D V**

Sides & Sauces

Beef dripping chips **£4.00**
Braised red cabbage **£4.00**
Roasted root vegetables **£4.00**

Peppercorn sauce **£3.00 D**
Bearnaise sauce **£3.00 D V**
Extra bread **£1.50 G V**

Desserts

Dark chocolate & orange delice
Orange marmalade ice cream **£8.50 D G**

Cinnamon panna cotta
Mulled wine jelly & honeycomb **£8.50 D V**

Spiced plum crumble
Granola crust & Creme Anglaise **£8.25 D G V Vegan**
Can be made vegan & served with vegan ice cream

Coconut rice pudding
Coconut macaroons & lemon sorbet **£8.50 D V**

Selection of ice creams
Vanilla, chocolate, strawberry, mint, caramel & Italian
coffee **£6.50 D V**

Selection of local cheeses
Rutland Red, Colston Basset, Lincolnshire Poacher
& Somerset Brie **£12.95 D G**

Local suppliers include: Manton Farm (asparagus, raspberries & strawberries), Easton Estate (game, apples & damsons), Rutland Water (trout). In our kitchen garden we grow vegetables and herbs

Our kitchen brigade prides themselves on using locally sourced & seasonal produce where possible.

If you have any specific dietary requirements, please let us know. A food allergy folder is available on request.
All of our dishes are prepared to order, if your time is limited please let us know and we will be do our best to accommodate you.

We have added a discretionary 10% service charge to your bill. If you do not agree we will happily deduct it.
If you feel that you have had service which merits further generosity then please feel free to add whatever you feel is appropriate.
Any guests on a dinner, bed & breakfast rate there is an allowance of £32.50 per person, anything over this would then be charged to your room accordingly.

V - Vegetarian G - Contains Gluten D - Contains Dairy