

"After a good dinner one can forgive anybody, even one's own relations."

Oscar Wilde

# WHILE YOU DECIDE...

Local Artisan Bread, Sea Salted Butter | £6

Cauliflower Popcorn, Teriyaki, Soy, & Sesame | £8

Pork Chipolatas, Maple & Mustard Glaze | £8

House Marinated Olives & Pickles | £6.5

#### **STARTERS**

Whipped Aged Feta, Cucumber, Sumac & Garlic Oil Brushed Flatbreads | £12

Cider & White Onion Soup, Lincolnshire Poacher & Creme Fraiche | £8

Chicken Liver Parfait, Tomato Chuntey & Toasted Brioche | £10

Grilled Line Caught Mackerel, Horseradish & Baby Potato Salad | £12

Ragstone Goats Cheese, Summer Truffle, Beetroot, Hazelnuts & Pickled Red Onion | £11

Confit Duck Salad, Pomegranate, Crispy Onions & Honey Dressing | £11

Devonshire Crab, Compressed Watermelon, Avocado, Lime & Caviar | £16

# **MAINS**

Slow Cooked Lincolnshire Pork Shoulder Pappardelle, Fennel & Smoked Cheddar | £22

Rultand Water Trout Fishcake, Poached Egg & Grain Mustard Butter Sauce | £22.50

Chicken Milanese, Salted Fries, Marinated Red Peppers, Tomatoes & Parsley | £24

Moules Frites, Rope Grown Mussels & Salted Fries | Starter £14 | Main £22

English Pea & Mint Risotto, Fried Chickpeas & Sicilian Lemon Oil | £20

# FROM THE GRILL

Chargrilled 48 Day-Aged Longhorn Sirloin Steak | £30 Salted Fries, Roasted Cherry Tomatoes, Watercress & Peppercorn Sauce

48 Day-Aged Côte De Boeuf for Two | £95
Parmesan & Black Truffle Fries, Watercress, Marinated Tomatoes, & Peppercorn Sauce
80z Lamb Barnsley Chop, Garlic & Parsley New Potatoes | £27
The Barnsdale Burger, Garnish & Salted Fries | £18

# **SIDES**

Marinated Heritage Tomatoes & Basil | Cider Braised White Cabbage Salted Fries | Steamed & Minted New Potatoes | Buttered Rutland Greens £5 Each