



STARTERS

Pork Belly £12 | Crispy Black Pudding,
Turnip, Bramley Apple
Cured Wild Sea Bass £13 | Beetroot,
Ruby Grapefruit, Horseradish, Dill (GF)
Grilled Mackerel £11 | The Bakewell Bakery
Focaccia, Mojo Rojo, Salsa Verde (N)

MAINS

Cornfed Chicken Breast £24 | Buttery Mash,
Wild Mushrooms, Port Sauce (GF)
Gressingham Duck Breast £28 | Potato Rösti,
Fig, Buttered Brassicas (GF)
Pork Chop £25 | Plum Chutney,
Fried Egg, Peppercorn Sauce, Chips (GF)
Atlantic Cod £28 | Brown Butter, Capers,
Sea Herbs, Lemon, Buttered Potatoes (GF)
Tart Fine £21 | Roscoff Onion, Black Garlic,
Buttered Potatoes, Bitter Leaves

STEAKS

All Steaks are served with Chips, Braised
Hispi, Wholegrain Mustard and Chives

Add a Sauce £4.50 | Blue Cheese Cream |
Peppercorn | Port Sauce

Sirloin £33
Ribeye £32
Fillet £46

SIDES

Parmesan and Truffle Chips £6
Salty Fries £5
Mashed Potato £5
Buttery Greens £5
Dressed Salad £4

FOR THE TABLE

The Bakewell Bakery Craft Tomato and
Thyme Focaccia £5 | Stracciatella, Rose
Harrisa
Puttanesca Olives and Dried Tomatoes £5
Buffalo Corn Ribs £5 | Blue Cheese Cream

EVENING SET MENU

MONDAY- THURSDAY | 5:30pm - 9pm

2 COURSES

£28

3 COURSES

£35

STARTERS

Scotch Egg £10 | Sage and Onion, Celeriac Slaw,
Pickled Walnut (N)
Corn and Basil Soup £9 | Sour Croutons,
Dippy Bread (N)
Roasted Aubergine £10 | Hummus, Rose Harissa,
Pine Kernels, Coriander (GF) (N)

MAINS

Fish and Chips £22 | Haddock, Chips,
Tartare Sauce, Crushed Peas
Buttermilk Chicken Burger £23 | Smoked Cheese,
Caesar Dressing, Chips (GF)
Sweetcorn Risotto £21 | Toasted Seeds, Crispy
Brassicas, Green Basil

DESSERTS

Praline Parfait £12 | Boozy Blackberries,
Yoghurt, Mascarpone (GF)
Apple Crumble £10 | Stewed Apples,
Oat Crumble, Salted Vanilla Ice Cream (GF)

DESSERTS

Cheeseboard £15 | Marmite and Parmesan
Twists, Squash Chutney, Caperberries,
Crackers (GF)

Lemon Meringue Tart £11 | English
Raspberries, Raspberry Sorbet
Selection of our Ice Cream and Sorbet £9 (GF)

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.