

AVAILABLE 12-5PM

STARTERS

	31/ARTERS				
	Soup of the Day (V) (GFA)* Served with rosemary focaccia	£6.50	Salt & Pepper Squid With sriracha aioli and chargrilled lime	£7.50	
	Buttermilk Chicken Lollipops Served with a Buffalo Sauce with blue cheese, spring onions and kohlrabi coleslaw	£7.50	Baron Bigod Tart With pickled shimeji mushrooms, truffle mayonnaise and a tomato tapenade	£8.50	
ROASTS					
	Rump of Beef (GFA)*	£20.00			
	Roast Chicken (GFA)*	£19.00	Duo of Roasts	£27.00	
	Stuffed Pork Belly (GFA)*	£18.00	Trio of Roasts	£30.00	
	Fruit & Nut Roast (V) (VE) (GFA)*	£17.00			
All the above served with herbed roast potatoes, Yorkshire puddings, confit carrot, parsnip purée and mixed green vegetables					
CLASSICS					
	Thorold Beef Burger (GFA)* In a pretzel bun with smoked applewood cheese, tru mayonnaise, caramelised onions and Koffman fries	£16.50 ffle	Pan Fried Seabream Accompanied by Saffron & lemon linguine, spring onion, brown shrimp, capers and bronze fennel	£17.50	
	Halloumi Katsu Burger (V) (GFA)* In a pretzel bun with pickled red onion, wasabi mayonnaise and seaweed fries	£16.00	Cumberland Sausage With creamed potato, tenderstem broccoli and a caramelised onion jus	£15.50	
SIDES					
	Red Leicester Cauliflower Cheese (V)	£6.50	Baron Bigod Creamed Potato (GF)	£7.50	
	Dauphinoise Potato (V) (GF)	£7.00	Mixed Vegetables (V) (GF)	£7.50	
		DESS	ERTS		
	Sticky Toffee Pudding (V) With vanilla ice cream and Cazcabel soaked dates	£7.50	Orange & Cardamon Posset (GF) With dark chocolate, brûlée orange and burnt white chocolate	£8.00	
	Treacle Tart (V) Served with Clotted cream, rum raisins and	£7.50	Trio of Cheese (GFA)* Served with pickled celery, quince, grapes,	£14.00	

(V) - vegetarian, (VE) - vegan option available, please ask when ordering (GF) - made with gluten free ingredients, (GFA)* - gluten free option available, please ask when ordering

crackers and chutney

candied lemon