Classic Negroni. Sipsmith gin, sweet vermouth, and Campari 9.50	Cocktails	
Amaretto sour. Disaronno, lemon juice, bitters, and sugar syrup Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix 8.50 Berry Mocktail. Strawberry syrup, fresh raspberries, and lime, topped up with fever tree lemon tonic 7.50 Nibbles & Starters Marinated Olives (v) (gf) 3.75 Whitebait served with fresh chives and Marie Rose sauce New potato and wild garlie soup served in a bread bowl (v) (gfo) 6.25 Wild garlic and cheese croquettes with homemade sweet chilli jam (v) 6.60 The original Korean short rib eggs benediet 6.00 Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet 8.50 Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet 8.50 Sunday Roast - Children's portion £11.50 Roasted strip ion of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) 10.50 Wut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) 12.50 Wain courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) 15.00/23.00 Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00	Lemon Fizz. Wardington's Original Triplecello liqueur topped up with Lunetta Prosecco NV	10.00
Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix Berry Mocktail. Strawberry syrup, fresh raspberries, and lime, topped up with fever tree lemon tonic 7.50 Nibbles & Starters Marinated Olives (v) (gf) 3.75 Whitebait served with fresh chives and Marie Rose sauce New potato and wild garlic soup served in a bread bowl (v) (gfo) 6.25 Wild garlic and cheese croquettes with homemade sweet chilli jam (v) 7.60 The original Korean short rib eggs benedict 8.50 Goat's cheese and spring vegetable risotto (v) (gfo) 8.50 Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet 8.50 Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) 8.50 Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables. Yorkshire pudding and rich gravy (gfo) 16.50 Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and mustard glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted com on the cob (choose from Ranch, BBQ or Peri Peri dip) 15.00/23.00 Shepherd's Pie, topped with celeriae mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00	Classic Negroni. Sipsmith gin, sweet vermouth, and Campari	9.50
Nibbles & Starters Marinated Olives (v) (gf) 3.75 Whitebait served with fresh chives and Marie Rose sauce 6.00 New potato and wild garlic soup served in a bread bowl (v) (gfo) 6.25 Wild garlic and cheese croquettes with homemade sweet chilli jam (v) 6.50 The original Korean short rib eggs benedict 8.50 Goat's cheese and spring vegetable risotto (v) (gfo) 8.50 Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) 6.50 Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) 16.50 Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) 12.25/14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) 15.00/23.00 Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00 Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00	Amaretto sour. Disaronno, lemon juice, bitters, and sugar syrup	8.50
Nibbles & Starters Marinated Olives (v) (gf) 3.75 Whitebait served with fresh chives and Marie Rose sauce 6.00 New potato and wild garlic soup served in a bread bowl (v) (gfo) 6.25 Wild garlic and cheese croquettes with homemade sweet chilli jam (v) 6.50 The original Korean short rib eggs benedict 8.50 Goat's cheese and spring vegetable risotto (v) (gfo) 8.50 Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet 8.50 Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) 6.50 Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) 16.50 Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) 15.00/23.00 Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00 Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00	Bloody Mary. Kettle One Vodka, Big Tom tomato juice and our special spice mix	8.50
Marinated Olives (v) (gf) Whitebait served with fresh chives and Marie Rose sauce Row potato and wild garlie soup served in a bread bowl (v) (gfo) Row potato and wild garlie soup served in a bread bowl (v) (gfo) Row potato and cheese croquettes with homemade sweet chilli jam (v) 6.50 The original Korean short rib eggs benedict 8.50 Goat's cheese and spring vegetable risotto (v) (gfo) 8.50 Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet 8.50 Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) 8.50 Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlie and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlie and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlie and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) 15.00/23.00 Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00 Chalk stream trout fillet, new season potatoes, asparagus and dill butter	Berry Mocktail. Strawberry syrup, fresh raspberries, and lime, topped up with fever tree lemon tonic	7.50
Whitebait served with fresh chives and Marie Rose sauce6.00New potato and wild garlic soup served in a bread bowl (v) (gfo)6.25Wild garlic and cheese croquettes with homemade sweet chilli jam (v)6.50The original Korean short rib eggs benedict8.50Goat's cheese and spring vegetable risotto (v) (gfo)8.50Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet8.50Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo)6.50Sunday Roast - Children's portion £11.50Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo)16.50Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy14.50Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy12.00Main courses12.25/14.75Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo)12.25/14.75Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip)15.00/23.00Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf)18.00Chalk stream trout fillet, new season potatoes, asparagus and dill butter18.	Nibbles & Starters	
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Wild garlic and cheese croquettes with homemade sweet chilli jam (v) The original Korean short rib eggs benedict Soat's cheese and spring vegetable risotto (v) (gfo) Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter	Whitebait served with fresh chives and Marie Rose sauce	6.00
The original Korean short rib eggs benedict Goat's cheese and spring vegetable risotto (v) (gfo) Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00 Chalk stream trout fillet, new season potatoes, asparagus and dill butter	New potato and wild garlic soup served in a bread bowl (v) (gfo)	6.25
Goat's cheese and spring vegetable risotto (v) (gfo) Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy In troast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter	Wild garlic and cheese croquettes with homemade sweet chilli jam (v)	6.50
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Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo) Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00 Chalk stream trout fillet, new season potatoes, asparagus and dill butter	Goat's cheese and spring vegetable risotto (v) (gfo)	8.50
Sunday Roast - Children's portion £11.50 Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy 14.50 Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00	Chalk stream fine English cured trout pastrami, Keta Caviar, Dijon crème fraiche and warm crumpet	8.50
Roasted strip loin of Welsh beef (served pink or well done), garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy (gfo) Honey and mustard glazed Gammon, garlic and rosemary roasted potatoes, cauliflower cheese, honey and thyme glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) 12.25/14.75 Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter	Beetroot hummus, olives, chimichurri, crispy tortilla and vegetable crisps (ve) (gfo)	6.50
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glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich gravy Nut roast, garlic and thyme roasted potatoes, cauliflower cheese, honey and rosemary glazed carrots, red wine braised cabbage, green vegetables, Yorkshire pudding and rich vegetarian gravy (v) 12.00 Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00		
Main courses Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter 12.00 12.00 12.00 12.00 12.00 12.00 12.00 15.00/23.00 15.00/23.00 18.00	glazed carrots,	•
Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo) Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00		12.00
Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Josper roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) 15.00/23.00 Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) 18.00 Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00	Main courses	
roasted corn on the cob (choose from Ranch, BBQ or Peri Peri dip) Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf) Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00	Beer battered fish and thick cut chips, mushy peas, homemade tartar sauce (gfo)	12.25/14.75
Chalk stream trout fillet, new season potatoes, asparagus and dill butter 18.00		15.00/23.00
	Shepherd's Pie, topped with celeriac mash, served with glazed Chantaney carrots and tenderstem (gf)	18.00
Creamy garlic rigatoni pasta with roasted globe artichoke, topped with pesto (v) 16.00	Chalk stream trout fillet, new season potatoes, asparagus and dill butter	18.00
	Creamy garlic rigatoni pasta with roasted globe artichoke, topped with pesto (v)	16.00
Faro and feta salad. Faro, sugar snap, edamame and fresh garden peas, marinated feta cheese, Greek yoghurt, mint, tarragon and chilli crunch (v) 13.00		13.00

⁽v) Vegetarian (ve) Vegan (gf) Gluten free (gfo) Gluten free option. Some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chancellor's cut.

From the Josper Charcoal Oven

The Lion's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chi	ps 15.50
Moving Mountains "beef burger", Mexican style mayo, lettuce and fries (ve)	15.25
Stanley Jones' 28 Day Prime Shropshire Beef - cooked over coals with thyme and garlic roasted mushrooms, seared plum tomatoes and thick cut chips (gf)	
10oz Rib Eye	27.50
8oz Fillet	29.50

Peppercorn sauce £2.50 | Blue Cheese sauce £2.50 | Bearnaise £2.50

Our Josper oven

The Josper Oven uses the finest grade charcoal to bring a unique flavour to the best ingredients we can source providing an authentic BBQ taste, perfect for steaks and our now famous Lion Burger

Sides	4.00
Seasonal greens	
Chunky chips	
Fries	
Roast potatoes	
Giant Yorkshire pudding	1.50
Extra gravy	1.50
Puddings	
Chocolate brownie, chocolate sauce and Snugbury's vanilla ice cream	7.50
Sticky toffee pudding, butterscotch sauce and Snugbury's honey-comb ice cream	6.50
Tiramisu. Espresso flavoured mascarpone, lady fingers soaked in Amontillado and brownie pieces	
topped with Italian meringue	8.00
Lemon posset, homemade shortbread and fresh raspberries	5.50
Three scoops of Snugbury's ice cream (gf) Ask for today's flavours	4.00
Chef's selection of local and regional cheese and artisan biscuits Burt's Blue, Belton Farm's White Fox Crab tree, fresh celery, grapes and chutney	9.00
Sharing Dessert Churros with chocolate and caramel sauce for dipping, cinnamon sugar and fresh raspberries	10.00

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