



## Spring MENU

### NIBBLES

**Gordal Olives, Aleppo Chilli**

**British Charcuterie Board**

**Deep Fried Calamari, Aioli**

**Halloumi Fries, Honey**

**Ham & Cheese Croquettes, Tomato Dip**

### STARTERS

**Baby Gem & Native Shrimp Prawn Cocktail, Buttered Brown Bread, Avocado**

**Ham Hock, Asparagus & Peas Terrine en Croute, Piccalilli**

**White Bean & Chickpea Hummus, Crudités, Khorasan Sourdough\***

**Beetroot Cured Salmon Gravlax, Cream Cheese Mousse, Cucumber, Dill**

**Grilled English Asparagus, Baron Bigod Cheese\*, Poached Egg & Hollandaise**

### SALADS

**Baby Gem Caesar, Anchovy Dressing, Croutons, Crispy Bacon & Shaved Parmesan**

**Niçoise salad, Ventresca Tuna, Local Tomatoes\*, New Potatoes, Green Beans, Wholegrain Mustard & Honey Vinaigrette**

**Big Spring Salad, Butterleaf & Cos Lettuce, Spring Vegetables, Soft-Boiled Egg & Dijon Dressing**

**Add Salmon Fillet // Add Chicken Breast**

### MAINS

**Hertfordshire Lamb Shepherd's Pie, Peas, Carrots & Lamb Jus**

**Chargrilled Chalkstream Trout, Brown Butter, Almonds, Capers & Sautéed Spinach**

**Slow-Braised 8oz. Hereford Featherblade Steak, Mashed Potato, Carrot & Sauce Bordelaise**

**8oz. Beef Burger, Toasted Brioche Bun, Mature Cheddar, Dill Pickles, Red Onion Relish & Chips**

**Beer-Battered Haddock, Chips, Minted Peas, Tartare Sauce & Charred Lemon**

**Chicken & Leek Pie, Mashed Potato, Spring Greens & Proper Gravy**

**Mushroom & Ale Pie, Mashed Potato, Spring Greens & Proper Gravy**

**Chickpea, Spinach & New Potato Curry, Spiced Rice, Mango Chutney & Flatbread**

### SHARING

**Whole English Lamb Shank, Mashed Potato, Purple Sprouting Broccoli & Lamb Jus (for two)**

**40oz. Hereford Tomahawk Steak, Chips, Green Salad & Peppercorn Sauce (for two or three)**

**Scottish Salmon Wellington, New Potatoes, Green Salad & White Wine Sauce (for two)**

### SIDES

**Purple Sprouting Broccoli, Chilli & Garlic**

**Buttered New Potatoes, Herbs**

**Chips, hand-cut, Malden Sea Salt**

**Peas & Carrots, Mint**