

SMALL PLATES

GLAZED BABY CARROTS

carrot & cumin puree, pine nut crumble, parsley (ve, gf)

TIN OF TUNA *

marinated tuna belly, wakame, sriracha, coriander aioli, rice crackers (gf)

SLOW COOKED BEEF & CHEDDAR CROQUETTES *

wood sauce, mustard mayo

SMASHED HAM HOCK TERRINE

herb cream cheese, house piccalilli, cornichons, sourdough crisps

9

ROASTED PUMPKIN SOUP

fresh apple, candied pumpkin seeds, sage, focaccia (v, ve av)

10

14

15

LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1

choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts

14

14

for the midweek 2 for £30 offer, supplements apply to selected dishes as marked
* £2 **£5

MAIN PLATES

8OZ RUMP FILLET **

peppercorn sauce, fries, confit garlic butter (gf)
add 3 buttermilk onion rings £6

32

18HR BRAISED BEEF **

cauliflower cheese purée, bacon-wrapped beans, beef sauce, potato rosti, crispy parsnips (gf)

28

VENISON KEEMA *

gunpowder potatoes, garlic butter naan
add 2 onion bhajis £4
vegan version available (ve) £20

28

FRENCH ONION RISOTTO

gruyère crisp, goats cheese, sage, butter croutons

22

SAUSAGE, FENNEL & CHILLI PAPPARDELLE

basil pesto, garlic butter mini loaves
add truffle & parmesan £2

24

SCOTTISH SALMON PUTTANESCA *

confit tomato sauce, olive, sun-dried tomato & caper salsa, rosemary polenta fries (gf)

aubergine vegan version available (ve) £20

26

LOBSTER & CRAB SPAGHETTI

house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan

add Uttoxeter made chilli crunch £1

27.5

SERIOUSLY SPECIAL ✨

WHOLE ROASTED SPATCHCOCKED POUSSIN (SMALL CHICKEN) 40

bacon wrapped beans, chantonney carrots, cauliflower cheese puree, potato terrine, thyme gravy

SIDES & BAR SNACKS

PLAIN FRIES (VE, GF)

5

TRUFFLE PARMESAN FRIES (V, GF)

6

TENDERSTEM BROCCOLI (VE, GF)

English rapeseed oil, hazelnuts

6

BELAZU OLIVES (VE, GF)

6

CURED CHORIZO BITES (GF, DF)

6

HOUSE BREAD BASKET (V)

garlic aioli, French salted butter

8

CHEF'S SNACK

toasted sourdough, garlic aioli, olives, cured meat, house pickles

12

DESSERTS

APPLE PIE GYOZAS biscoff, vanilla ice cream, crumble (vg)	9.5	MISO CARAMEL TART praline, whipped creme fraiche (v)	9.5
JAR OF PUMPKIN PIE carrot cake crumb, whipped vanilla frosting (v)	9.5	BRITISH CHEESES – HARROGATE BLUE, TUNWORTH Peter's Yard crackers, salted butter, frozen grapes, house chutney	9.5
NUTELLA BRULEED RICE PUDDING * chocolate ice cream, hazelnuts (v,gf)	12.5		
EXTRAS add two Nutella doughnuts to any dessert (v)	£4		

POST DINNER DRINKS & TREATS

TRIO OF HANDMADE CHOCOLATES three different flavours - perfect way to finish your meal	5
CHATEAU FILHOT SAUTERNES 2015 (75ML) Golden, sweet honey, apricot and citrus fruit, spice with fresh finish	16
RECIOTO DELLA VALPOLICELLA (75ML) Rich, sweet ruby red, velvety, cherry, blackberry, cocoa and spices	16
COCKBURNS FINE RUBY PORT (75ML) Bright cherry and raspberry, smooth and easy	9
CROFT VINTAGE PORT 2016 (50ML) Rich, indulgent berry port, warming and elegant	18



A discretionary 10% service charge has been added to your bill to support our wonderful team and the care they put into making your visit relaxed and enjoyable. Thank you for dining with us – we truly appreciate your support and hope to welcome you back soon.