SMALL PLATES

HONEY ROASTED PARSNIP SOUP 11
Cartwright honey, crispy parsnips, cremé fraîche, hazelnuts, mini loaf (v, gf av)

PULLED BEEF RAREBIT CRUMPET 14
ale & sharp cheddar rarebit, pickled pink onions, parsley salad

BEST OF BRITISH SEAFOOD * 14
mackerel pâté, smoked salmon, king prawns, marie rose, blinis, cucumber, lettuce (gf av)

TWICE BAKED CHEDDAR SOUFFLÉ ** 16
tunworth custard, chive (v)

TIN OF WILD MUSHROOM PARFAIT * 14
onion jam, shaved mushroom, balsamic pearls, melba toast (ve, df, gf av)

LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1 14
choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts

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

** £2 **£5*

MAIN PLATES

BRAISED HOG ROAST PORK* 26
celeriac purée, cider & mustard sauce, maple roasted cabbage, onion crumb, crispy kale

18HR BRAISED BEEF * 28
blue cheese sauce, roasted carrot, fries, tobacco onions (gf av)

WHOLE ROASTED SMALL CHICKEN ** 30
french peas with bacon, confit garlic, rosemary parmentier potatoes (gf)

PUMPKIN GNOCCHI 22
crispy sage, roasted pumpkin, ricotta, parmesan, pumpkin seeds (ve av)

WILD MUSHROOM VOL-AU-VENT 24
mushroom cream, wild mushrooms, enoki fritter, autumn greens (ve)

HADDOCK TIKKA MASALA * 26
tikka masala sauce, onion bhajis, pilau rice, crispy ginger & curry leaf (gf)
(paneer version available £22)

LOBSTER & CRAB SPAGHETTI 27.5
house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan
add Uttoxeter made chilli crunch £1

SERIOUSLY SPECIAL

PULLED LAMB SHANK SHEPHERD'S PIE 40
barolo & lamb gravy, raclette mash, garlic butter autumn greens, mustard dressing (gf)

SIDES & BAR SNACKS

PLAIN FRIES (VE, GF) 5

TRUFFLE PARMESAN FRIES (V, GF) 6

TENDERSTEM BROCCOLI (VE, GF) 6
English rapeseed oil, hazelnuts

BELAZU OLIVES (VE, GF) 6

CURED CHORIZO BITES (GF, DF) 6

HOUSE BREAD BASKET (V) 8
garlic aioli, French salted butter

CHEF'S SNACK 12
toasted sourdough, garlic aioli, olives, cured meat, house pickles

DESSERTS

CHOCOLATE CONCRETE 9.5
peppermint custard & peppermint ice cream (v)

DATE LOAF "ST JOHN" 9.5
butterscotch sauce, clotted cream (v)

CEREAL MILK PANNA COTTA 9.5
raspberry jam coulis, toasted crunch nut cornflakes (vg)

TRIO OF LOADED DALTONS ICE CREAM * (V) 10
amaretto & black cherry - morello compote
honeycomb - miso caramel sauce & popcorn
raspberry & white chocolate - meringue & raspberry shortbread

CHEESE & CRACKERS 9.5
wookey hole cheddar, balsamic onions, chutney & quince (v)

POST DINNER DRINKS & TREATS

TRIO OF HANDMADE CHOCOLATES 8
three different flavours - perfect way to finish your meal

CHATEAU FILHOT SAUTERNES 2015 (75ML) 16
Golden, sweet honey, apricot and citrus fruit, spice with fresh finish

RECIOTO DELLA VALPOLICELLA (75ML) 16
Rich, sweet ruby red, velvety, cherry, blackberry, cocoa and spices

COCKBURNS FINE RUBY PORT (75ML) 9
Bright cherry and raspberry, smooth and easy

CROFT VINTAGE PORT 2016 (50ML) 18
Rich, indulgent berry port, warming and elegant



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.