If you have any allergies or food intolerances please feel free ask about ingredients used or let your server know so we can take extra care when preparing your food.

PLEASE NOTE THAT OUR MENUS CHANGE DAILY, THIS MENU IS AN EXAMPLE OF OUR DISHES

STARTERS

Sourdough & Campaillou with balsamic, rapeseed oil and beef dripping

£5

Courgette & lemon verbena soup, polenta croutons, sougrdough bread & butter

£5.5

Smoked haddock fishcakes, fennel & radish salad, watercress & creme fraiche

£7.5

Wild boar scotch egg, wholegrain mustard mayo

£5

Variegated kale, quinoa & almond salad, balsamic & strawberry dressing

£6.5

Slow roasted salt beef brisket, baby gherkins, capers, smoked rapeseed oil mayonnaise

£7

Fresh water prawn and avocado cocktail

£7.5

Warm Norfolk Scraper & goat's cheese terrine, beetroot pureé, cos lettuce

£7.5

SHARERS

Ploughman's

*24 month aged Quickes cheddar, smoked Hepburn ham, hand raised pork pie, piccalili, pickled onion, sourdough bread*

Whole baked Somerset camembert, ale chutney, cornichons, Campaillou (v)

£13.5

Suffolk salami, chorizo, smoked mutton, olives, sweet apple chutney, sourdough

£16

HERBS ON THE HILL

Lamb chops, rosemary roasted sweet potato, calvolo nero, cucumber& harissa yoghurt

£17

Seared scallops, fondant potato, girolle mushrooms, lemon, thyme & ginger sauce

£16.5

Chicken, leek & tarragon stew, wild rice, tenderstem broccoli

£14.5

MAIN COURSE

The Lass burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries

*Add bacon £1 Add onion rings £1.50*

£14

28-day-aged Angus sirloin steak, thick cut chips, garlic butter, watercress

£21.5

Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce

£15

Chicken & chorizo pie, mash, savoy cabbage, gravy

£16

Courgette, roasted red pepper & goat's cheese roulade, Chalk Valley watercress & radish salad (v)

£12.5

Nutbourne heritage tomatoes, runner beans, curly kale & chickpea salad, lemon herb dressing

£13

Stewed spiced marrow, tomato & Borlotti beans, baby pineapple & mango salsa, wild rice (vg)

£13.5

Pork, apple, chilli & leek sausages, creamy mash, Young's beer battered onion rings, gravy

£13

Venison & redcurrant stew, savoy cabbage, parsnip crisps

£16

Skippers catch

*Please ask your server about daily skipper's catch*

SIDES

Truffled sweet potato fries, Butler's Cheddar

£5.5

New potatoes, mint butter

£4

Corn on the cob, Sumac butter

£4

Varigated kale & runner beans, garlic butter

£4

New season savoy cabbage, butter

£4

Nutbourne tomato, onion & parsley

£4

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STARTERS

Sourdough & Campaillou with balsamic, rapeseed oil and beef dripping

£5

Courgette & lemon verbena soup, polenta croutons, sourdough bread & butter

£5.5

Crab cakes with chilli & spring onion, lemon & dill mayonnaise

£7.5

Wild board scotch egg, wholegrain mustard mayo

£5

Varigated kale, quinoa & almond salad, balsamic & strawberry dressing (vg)

£6.5

Ox cheek & tarragon croquettes, avocado mousse, baby leaves

£ 7

Warm Norfolk Scraper & goat's cheese terrine, betroot pureé, cos lettuce

£7.5

Fresh water prawn and avocado cocktail

£7.5

SHARERS

Suffolk salami, chorizo, smoked mutton, olives, sweet apple chutney, sourdough

£16

Whole baked Somerset camembert, ale chutney, cornichons and sourdough

£12

Ploughman's Lincolnshire Poacher cheese; smoked Hepburn ham; hand raised pork pie; piccalilli, pickled onion and sourdough

£15

SUNDAY ROAST

Peppered 21 day aged sirloin of beef, horseradish cream

£17.5

Thyme and Cornish sea salt half roast chicken, sage & onion stuffing ball, bread sauce

£15

Roasted red pepper, courgette & goat's cheese wellington, rapeseed oil roast potatoes, onion gravy

£14

Slow braised minted lamb shoulder, mint sauce

£17

MAIN COURSE

The Lass burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries

£14

Varigated kale, Nutbourne heritage tomatoes, runner bean & chickpea salad, lemon & herb dressing

£13

Stewed spiced marrow, tomato, Borlotti beans, baby pineapple & mango salsa, wild rice (vg)

£13.5

Old Spot pork escalopes, sweetcorn, avocado & corriander salad

£14

Seared scallops, mixed beetroot, cherry tomatoes, rockert, polenta basil croutons, lemon & maple dressing

£16.5

Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce

£15

Pork, leek & stilton sausages, creamy mash, Young's ale battered onion rings, gravy

£13

Please speak to your server about today's skipper's catch

SIDES

Truffled sweet potato fried and Rutland Red

£5.5

New potatoes, mint butter

£4

Nutbourne tomato, onion & parsley

£4

Sage & onion stuffing balls

£4

Fries / triple cooked chips

£4

Cauliflower cheese

£4.5