STARTERS

Soup of the day

toasted soldiers

* **£5.5**

Mushroom pate, crispy garlic toast

* **£6**

Ex haunch venison steak, fries, spicy mayo

* **£6.5**

Yorkshire chicken, prunes, olives, apricot dressing

* **£6**

Winter root salad, quiona, purple carrots, yellow courgette, butternut squash, roast beetroot, pea shoot

* **£6.5**

Pan roasted pigeon breast, baby leek. wild mushroom, blackberry jus

* **£6.5**

Crab, crayfish, vanilla cucumber, pea shoots, Mary rose sauce

* **£7**

Caramelised onion, goats cheese quiche, watercress, radish, pomegranate

* **£6**

Sharers

Whole Creedy caver duck

goose-fat potatoes, double egg yorkies, crushed leek, crispy primo greens, honey roasted carrots, peas, broccoli and rosemary gravy.
Recommended for 2, can serve up-to 4 people

* **£55**

Jacobs ladder beef rib

marinated in herbs, stuffed with dried fruits, goose-fat potatoes, double egg yorkies, crushed leek, crispy primo greens, honey roasted carrots, peas, broccoli and rosemary gravy.
Recommended for 2, can serve up-to 4 people

* **£55**

SUNDAY ROAST

Roasts are served with goose fat roasted potatoes, Yorkshire pudding, Garlic savoy cabbage, chantenay carrots, parsnips and gravy ius

Treacle-glazed 28-day-aged British beef striploin, horseradish cream

* **£18**

Wicks Manor Pork belly, crackling, apple and cinnamon sauce

* **£16**

Lemon and thyme roast chicken, bread sauce and stuffing ball

* **£16**

Treacle-glazed striploin of beef, lemon and thyme roast chicken & Wick's manor pork belly

* **£22**

Beetroot, heritage carrots, walnut, white onion nut roast, rapeseed oil roast potatoes and wild mushroom gravy

* **£12.5**

MAINS

Cumberland sausage, roast mash potato, beer battered onion ring, onion jus

* **£12.5**

Cottage pie, primo greens, crispy bacon

* **£15**

Young's beer battered cod

Triple-cooked chips, mushy peas, tartare sauce, fresh lemon

* **£14.5**

Wild mushroom, Makers mark bourbon risotto, crispy kale, poached egg

* **£14**

Cauliflower steak, black grapes, caper berries, creamy mash, sage, curry oil

* **£12**

The Grange burger

Cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries

* **£13.5**

Sides

Yorkie, pig in blanket, gravy

* **£3**

Mature cheddar, spinach bake

* **£3.5**

Primo cabbage, leek, pea, broccoli

* **£2.5**

Goose-fat roast potatoes

* **£2.5**

Fresh peas, bacon, onion

* **£3**

Whole baked cauliflower cheese

* **£3**

We're proud to source the finest British seasonal fruit, vegetables, meat, fish, dairy to create our menus. Before you order food and drink, please inform a member of staff if you have a food allergy or intolerance.
(ve) - can be made vegan