

WILLIAM CECIL

NIBBLES

MARINATED OLIVES GF VVG 4.5

WARM CHORIZO GF 4

SMOKED ALMONDS GF VVG 4.5

RUTLAND PIPPIN 4.5
piccalilli

WYE VALLEY ASPARAGUS 5.5
wild garlic pesto GF VVGA

HAMBLETON LOAF 6.5
Netherend butter

STARTERS

FISH SOUP garlic mayonnaise, Lincolnshire Poacher, croutes GF	8
CRISPY PORK & SMOKED HAM PRESSING celeriac, capers, parsley, apple	8.5
CURED SEA TROUT fennel, orange, crème fraîche GF	10
GRILLED PURPLE SPROUTING BROCCOLI cashew cream, hen's egg, smoked paprika crumb GF VVGA	8.5
COARSE CHICKEN LIVER TERRINE onion jam, toasted brioche, cornichons GFA	8

SALADS

SWEET & SOUR BEETS creamed goats cheese, spiced pumpkin seeds, candied walnuts GF V	8 / 14
BABY SPINACH & WATERCRESS walnuts, blue cheese GF V	6 / 11

TO SHARE

CHATEAUBRIAND peppercorn sauce, triple cooked chips, watercress and horseradish salad GF	<i>for two to share</i> 62
FISH STEW monkfish, lemon sole, hake, clams, market greens, Koffman's fries GF	<i>for two to share</i> 60

MAINS

GRASMERE FARM HAMPSHIRE CROSS PORK CHOP puy lentils, Wye Valley asparagus, green sauce GF	22
DRY AGED 7OZ FILLET STEAK triple cooked chips, watercress and horseradish salad, peppercorn sauce GF	34
CRISP CORNISH HAKE FILLET tender stem broccoli, clam and saffron stew GFA	23.5
ROAST LAMB RUMP roasted Jerusalem artichokes, butterbean purée, red chard GF	28
MARKET FISH OF THE DAY GF	MP
STROZZAPRETI PASTA & KALE PESTO roasted beetroot, toasted walnuts GFA	17
COD CHEEK SCAMPI mushy peas, tartar sauce, chips, lemon	19
LINCOLN RED BEEF BURGER Lincolnshire poacher, black garlic mayonnaise, gherkin, Koffman's fries	18

SIDES

TRIPLE COOKED CHIPS GF	4.5
BUTTERED JERSEY ROYALS GF	5.5
WYE VALLEY ASPARAGUS WITH WILD GARLIC GF	6.5
GRILLED SPROUTING BROCCOLI & ROASTED ARTICHOKES GF	4.5
INVISIBLE CHIPS*	4

PUDDINGS

VANILLA RICE PUDDING 8
poached Yorkshire rhubarb, rhubarb sorbet, white chocolate, cinnamon crumb GF V

SPICED APPLE & CARAMELISED MILK CRUMBLE 8
vanilla ice cream GFA

SELECTION OF THREE BRITISH CHEESES 15
served with biscuits, Eccles cake, spiced apple chutney, celery, quince GFA
LINCOLNSHIRE POACHER, COLSTON BASSET STILTON, DRIFTWOOD GOATS

DATE & FRANGIPANE TART 8
crème fraîche V

DARK CHOCOLATE & ORANGE TRIFLE 9

GF gluten free · GFA gluten free adaptable · V vegetarian · VG vegan · VGA vegan adaptable

*Invisible chips. 0% fat, 100% charity.

A simple way to help people in hospitality whose livelihoods are disappearing. All proceeds to Hospitality Action.

£4.00

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.