

WILLIAM CECIL

NIBBLES

MARINATED OLIVES GF VVG 4.5

WARM CHORIZO GF 4

SMOKED ALMONDS GF VVG 4.5

PORK & APPLE SAUSAGE ROLL 4.5
piccalilli

WYE VALLEY ASPARAGUS 5.5
wild garlic pesto GF VVGA

HAMBLETON LOAF 6.5
Netherend butter

STARTERS

FISH SOUP	8
garlic mayonnaise, Lincolnshire Poacher, croutes GF	
CONFIT CHICKEN TERRINE	9.5
grilled asparagus, egg yolk jam GF	
CORNISH MACKEREL	8.5
toasted sourdough, garden radish, lovage	
HERITAGE TOMATO SALAD	9.5
goats curd, tomato and basil dressing	
CORNED BEEF	9.5
pickled red onions, crispy capers, parsley GF	

SALADS

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

TO SHARE

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

MAINS

GRASMERE FARM HAMPSHIRE CROSS PORK CHOP	25
chard, grelot onion, romesco sauce GF	
DRY AGED 7OZ FILLET STEAK	34
triple cooked chips, watercress and horseradish salad, peppercorn sauce GF	
PAN FRIED SEA BREAM	23
crushed potato, baby gem, broad bean and cucumber butter sauce GF	
ROAST LAMB RUMP	29
smoked potato mash, asparagus, peas, wild garlic GF	
MARKET FISH OF THE DAY GF	MP
SPINACH & RICOTTA RAVIOLI	19.5
spring vegetables, basil butter, watercress vVGA	
COD CHEEK SCAMPI	19
mushy peas, tartar sauce, chips, lemon	
LINCOLN RED BEEF BURGER	18
Lincolnshire poacher, black garlic mayonnaise, gherkin, Koffman's fries	

SIDES

TRIPLE COOKED CHIPS GF	4.5
BUTTERED JERSEY ROYALS GF	5.5
WYE VALLEY ASPARAGUS WITH WILD GARLIC GF	6.5
PEAS, BROAD BEANS & BABY GEM GF VG	5
INVISIBLE CHIPS*	4

PUDDINGS

YOGHURT PANNA COTTA 8.5
caramelised pineapple, passion fruit GF

POACHED WHITE PEACH 8
vanilla parfait, almond granola v

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

STRAWBERRY & ELDERFLOWER
CHOUX BUN v 8.5

CHOCOLATE & SALTED CARAMEL DELICE 9.5
Chantilly cream

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.