

Dining Menu

Gordal Olives 4.5 Sourdough Bread 5

To Start

Burrata, Sun Blushed Tomato Ketchup, Pesto, Toasted Sourdough **11**Soup of the Day, Toasted Sourdough **9**Asian Spiced Beef Kebab, Heritage Tomato Salad, Mustard Aioli **11**Wild Mushrooms, Truffle, Brandy Cream Sauce, Toasted Sourdough **10**Cajun Pork Belly, Romesco Sauce, Roquitto Pepper Salsa, Walnut & Nduja Crumb **10**Salt & Pepper Calamari, Lemon Aioli **10**

To Follow

Thai Monkfish & King Prawn Curry, Crispy Chilli Squid, Spiced Cashew Crumb, Basmati Rice 35

Beef Burger, Brie, Red Onion Marmalade, Crispy Bacon, Fries & Salad 20

Wild Mushroom & Truffle Linguine, Fresh Parmesan, Parsley 20

Josper Grilled Halibut, Lobster Bisque, Crayfish, Spinach Gnocchi 28

Rack of Great Easton Lamb, Romesco Sauce, Roquito Pepper Salsa, Lamb Potato Hash 29

Slow Braised Great Easton Brisket, Truffle Mash Potato, Glazed Baby Carrot, Tenderstem, Rosemary Jus 28

Asian Crispy Beef, Glass Noodle Ramen, Marinated Soy egg, Pack Choi 28

Great Easton Roast Pork, Crispy New Potato's, Nduja Pesto, Hispi Cabbage & Mustard sauce 24

From The Josper Oven

Our steaks are sourced where possible from our farm at Great Easton.

10oz Ribeye 40 7oz Fillet 45

All steaks are Dry Aged from Grass Reared Rare Breed British Cattle

And served with...

Hand Cut Chips, Flat Mushroom, Pesto Roasted Beef Tomato, Dressed House Salad, Onion Ring and your choice of Peppercorn or Blue Cheese Sauce

On the Side

Homemade Hand Cut Chips **5** / Fries **5** / Parmesan & Truffle Fries **5.5** / House Salad **5**Sauteed Tenderstem Broccoli, Red Onions, Pine Nuts **5.5**

Please inform a member of staff about any allergies