



DINNER MENU

STARTERS

HOMEMADE SOUP WITH PANTRY FOCACCIA	£6
WELSH RAREBIT ON TOASTED SOURDOUGH	£6
BUFFALO CAULIFLOWER 'WINGS' PICKLED MOOLI, RED ONION & SESAME SEEDS	£7
SALAD BOWL OF THE DAY	£7
DEVILLED LAMB'S KIDNEY'S, TOASTED SOURDOUGH	£8
WILD MUSHROOM BRUSCHETTA, FRIED DUCK EGG & TRUFFLE	£8
CRAB FISHCAKE, SOY & LIME EMULSION, CUCUMBER SALSA	£8
BRAWN, A TRADITIONAL PORK TERRINE, CELERIAC REMOULADE & BALSAMIC PEARL ONIONS	£8

DELI BOARDS

PICNIC BOARD - SAUSAGE ROLL, SCOTCH EGG, BINHAM BLUE	£9
VEGAN BOARD - FALAFEL, CAPONATA, OLIVES, ARTICHOKE & HUMMUS	£8/£16
DINGLEY DELL CHARCUTERIE BOARD, HOMEMADE PICCALILLI	£9/£18
EXNING SMOKED FISH BOARD, POTATO SALAD	£9/£18

MAINS & GRILL

MAC 'N' CHEESE, TOASTED GARLIC FOCACCIA, (ADD SMOKED BRISKET)	£13/£15
GNOCCHI WITH A CASHEW NUT PESTO, SUN-DRIED TOMATOES & KALAMATA OLIVES (VG)	£13
SMOKED SQUASH RISOTTO, SAGE & WALNUT PESTO, ROOT VEGETABLE CRISPS	£13
BEER BATTERED HADDOCK, CHIPS, PEAS & TARTAR SAUCE	£14
TENNANT'S STEAK BURGER, BACON JAM & OGLESFIELD CHEESE	£15
SEA BREAM, POTATO CAKE, SAMPHIRE & TENDER-STEM, MUSSEL & SAFFRON BROTH	£17
PRESSED PORK BELLY, POTATO & BLACK PUDDING TERRINE, CARROT PURÉE, CYDER JUS	£18

OVER-COALS

Cooked in our specialist Bertha oven, an indoor barbecue oven, that cooks your chosen cut of local meat at a high temperature, keeping the meat tender and imparting additional flavour. Just select your favourite sauce and side dish to complete your bespoke main course.

DINGLEY DELL PORK RIBEYE	£18
9OZ TENNANT'S RIBEYE	£24
9OZ TENNANT'S SIRLOIN STEAK	£24

SAUCES - Truffle hollandaise/ bearnaise/ bordelaise/ chimichurri/ garlic butter

SIDES

Pomme purée / Truffled mac 'n' cheese/ Caesar salad/ Truffle parmesan fries	
Tender-stem with chilli & toasted almonds	£4
Chunky chips / House salad	£3

Food allergies and intolerances, all of our food is prepared in a kitchen where nuts, gluten and other allergens could be present. If you have an allergy please let us know before ordering. Full allergy information available.





DESSERT MENU

DESSERTS

3 SCOOPS OF CRITERION ICE CREAM	£5.50
AFFOGATO - GOLD MEDAL VANILLA ICE CREAM & ESPRESSO	£5.50
CHOCOLATE ORANGE BREAD AND BUTTER PUDDING	£7.50
STICKY GINGER PUDDING, TOFFEE SAUCE, SALTED CARAMEL ICE CREAM	£7.50
MULLED WINE PANNA COTTA, CARAMELISED BRIOCHE, HONEYCOMB	£7.50
THE PANTRY TRIPLE CHOCOLATE BROWNIE SERVED with honeycomb & vanilla ice cream	£7.50
NORFOLK & SUFFOLK CHEESE BOARD, FRUIT BREAD, FIG CHUTNEY, & APPLE	£10

DESSERT INSPIRED COCKTAILS

THE LEMON CURD - English Spirit limongino, vodka, Italian meringue	£11
"RUMNANA" Banana, rum & pineapple sour - old Salt Rum, pineapple juice, banana, bitters	£11

DESSERT WINE & PORT

Eradus Sticky Mickey late harvest dessert wine, Sauvignon, New Zealand	£5.25 50ml / £13 125ml / £39 Bottle
Taylor's Late Bottled Vintage Port, Portugal, 2013	£3.50 50ml / £8 125ml

WHISKY

TALISKER 10, SCOTLAND	£4
HIGHLAND PARK 12 YEAR OLD, SCOTLAND	£4
YAMAZAKI RESERVE, JAPAN	£5.50

BOURBON, KENTUCKY

WOODFORD RESERVE	£3.50
EAGLE RARE	£4
MICHTER'S	£6

HOT DRINKS

FLYING COFFEE COMPANY CAMBRIDGE

ESPRESSO	£1.95 DOUBLE £2.20
MACCHIATO	£2.10 DOUBLE £2.50
AMERICANO REGULAR & LARGE	£2.40
CAPPUCCINO	£2.80
LATTE	£2.80
FLAT WHITE	£2.80
ICED LATTE	£3
MOCHA	£3.15
BABYCHINO	75p
EXTRA SHOT COFFEE	75p
SYRUPS - Vanilla, Caramel, Gingerbread, Hazelnut, Chocolate	75p

GLOBE FARM Barista standard alternative milks, Huntingdon. Gluten free, eco friendly production, low food miles!
OAT / ALMOND / COCONUT / SOYA 60p

JEEVES AND JERICO QUALITY LOOSE-LEAF TEAS, OXFORD

ENGLISH BREAKFAST	£2.30
EARL OF GREY	£2.65

Please ask for our full selection of loose leaf teas and gourmet hot chocolates

