



Restaurant of the Year 2025



Two AA Rosette 2025 - 2026
For Culinary Excellence

Marketing Derby
Food & Drink Awards

Head Chef Dan Fincher
Master Chefs of Great Britain

12 till 4

BRUNCH - 2 courses for £19.95

Toasted Sourdough

Sweet

Benedict (Gf*) 11.50

Bacon, pickled onion, poached egg, hollandaise

Royale (Gf*) 12.50

Smoked salmon, avocado, pickled onion, poached egg, hollandaise, radish

Florentine (V, Gf*) 11.00

Spinach, pickled onion, poached egg, hollandaise

Avocado (V, Gf*) 10.50

Toasted sourdough, avocado, poached egg, pickled red onion, pistachio dukkah

Pepperpot Granola (V, Ve*) 9.50

Yoghurt, berry compote, maple syrup

Danish Pastry French Toast (V) 11.00

Almonds, vanilla ice cream, maple syrup

Pancakes (Gf) 10.50

Chocolate, berry compote, almonds, maple syrup

Affogato (V, Ve, Gf*) 9.50

Ice cream, chocolate, outpost espresso

LUNCH

Bistro Classics

Roasted 6oz Beef Fillet (Gf*) 44.00

Smoked tomato chutney, roasted king oyster mushroom, potato terrine, red wine jus

Pepperpot Burger (Gf*) 21.00

Seeded brioche, bacon, cheddar cheese, tomato & chilli chutney, gem lettuce, tomato, fries

Carrot (V) (Ve*) (Gf*) 21.95

Miso roasted carrot, walnut, black garlic, chicory, carrot & ginger sauce

Hake (Gf*) 32.00

Roasted hake fillet, spiced potatoes, mussel, coconut & lentil sauce, squid ink cracker

Club Sandwich (Gf*) 13.50

Chicken & bacon club sandwich, tomato, truffle egg mayo, brioche, skinny fries

Sides

Panache of seasonal vegetables, pistachio dukkah (V) (Ve*) (Gf*) 5.00

Herb salad, chardonnay vinaigrette, crème fraiche (V) (Gf*) 5.00

Fries (V) (Ve*) 5.00

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request



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21st – 31st August

2 courses 29.50 / 3 courses 35.00

Starter

Courgette & Almond Soup (V) (Gf*) 12.50

Herb oil

Baron Bigod Souffle (V) 15.00

Twice baked Baron Bigod souffle, heritage beetroots, walnut ketchup, pickled apple, honey & verjus dressing

Game Terrine (Gf*) 16.50

Guinea fowl, smoked duck & black pudding terrine, spiced tamarind, celeriac, apple

Main

Sea Trout (Gf*) 32.00

Roasted fillet of sea trout, artichoke, girolles, roasted hazelnuts, lemon & herb potato dumpling, café du Paris sauce

Forest Mushroom (V) 21.95

Lemon & herb gnocchi, artichoke, hazelnut, onion jus

Chicken Caesar Salad (Gf*) 19.50

Marinated anchovies, soft boiled egg, smoked bacon

Dessert

Affogato (V) (Ve*) (Gf*) 9.50

Vanilla ice cream, chocolate, outpost espresso

Sticky Toffee Pudding. 11.00

Salted caramel sauce, vanilla ice cream

Crème Brûlée (Gf*) 11.00

Tonka bean, shortbread biscuit

Cheese Board

3 cheeses - 12.50

5 cheeses - 16.00

Please see our cheese menu for today's selection

Petit Fours 6.00

Lemon fruit pastille, miso & sea salt fudge, caramelised white chocolate cup

Lunch Time Cocktails (2 for 15.00)

Aperol spritz 9.50 / Amaretto Sour 9.00 / Lychee martini 10.00 / Marmalade mimosa 9.50