

SAMPLE WINTER MENU

APÉRITIFS

Damson in Distress, *homemade Harrold damson gin, Amaretto, lemon* £12

Fig Old Fashioned, *Woodford Reserve, walnut bitters, fig, orange (n)* £12

Your meal begins with our complementary garden herb focaccia & homemade butter

SNACKS

Mixed olives (gf, ve) £4.50

Pork scratchings, *apple butter (gf)* £5

Northampton charcuterie, *pickles, picos* £16

STARTERS

Hand picked crab, *cucumber, pickled apple, brown crab crumpet* £12

Jerusalem artichoke risotto, *wild mushrooms, black garlic ketchup (V, vea, gf)* £10

Hand dived scallops, *onion soubise, hazelnut and chive vinigarette (n, gf)* £15

Ham hock chowder, *crispy Pavenham egg, herb gnocchi (gfA)* £12

MAINS

Local game, *pomme mousseline, winter truffle, braised leg, parsnip (gf)* £32

Cheddar, onion and thyme pithivier, *roasted cauliflower, pumpkin, kale (V, vea)* £22

Aged fillet steak, *cheek, crispy potato, winter greens, sauce bordelaise (gfA)* £35

Monkfish, *tiger prawn, sesame, purple sprouting broccoli, bisque (gfA)* £34

Oakley beef burger, *beef fat brioche, aged Cheddar, bacon jam, fries* £21

Haddock and skin on chips, *mushy peas, homemade tartare (gf, df)* £21

TO SHARE

Highland beef Wellington, *dressed leaves, fries, red wine sauce* £90

SIDES all £5

Skinny fries (gf, ve)

Chunky chips (gf, ve)

Onion rings (gf, ve)

Cider and thyme braised carrots (V)

Mixed leaf salad, *pickled onions, garden herbs (gf, ve)*

PUDDINGS

Mince pie souffle, brandy creme anglaise, candied orange sorbet (V) £12

Sticky toffee pudding, brandy basket, vanilla ice cream (V, vea, gfa) £9

-Pairs perfectly with Dandelion Vineyards Legacy of Australia Pedro Ximénez XXXO £9

Madagascan vanilla crème brûlée, damson compote, chestnut madeleine (gf, V, n) £9

Valrhona Chocolate coin, malted milk parfait, bourbon vanilla caramel (V) £12

Assiette of seasonal desserts; Harrold pear tarte fine, tiramisu coupe glace, fig & sherry trifle £15

- Pairs perfectly with Doux, Domaine Laguilhon, Jurançon £4.50

Cheese

Served with homemade chutney, grapes and crackers

Pick 3 for £12 / Pick 6 for £22 / Pick 9 for £28

Keens Extra Mature, Jersey milk gouda, Tounge Taster, Isigny Sainte Mere camembert

Northampton Skyver, Northampton Brogue blue, Hobnail blue, Old Amsterdam, Little Howie

- Teams perfectly with a glass of Sandeman 10 year tawny port £6.50

Homemade ice cream & sorbet

£2.50 per scoop

Ice cream: Coffee, Malt, Chocolate, Birthday cake, Vanilla, Ginger, Grand Marnier

Stracciatella, Pistachio, Rum raisin, Elderberry

Sorbet: Cherry (ve, gf), Lime (ve, gf), Plum (ve, gf)

Treats

Chocolate coated honeycomb £5

Trio of chocolate bonbons £6

TO DRINK

Coffee - Freshly ground Wooden Hill coffee, hand roasted in Bedfordshire, from £3

Liqueur coffee (Cointreau, Baileys, Jameson's) £8

Pot of Tea Pigs speciality tea £4.50