



Dinner Menu

Aaah, dinner. What better way to end a day. We're big fans of it here. So we've come up with a menu of dishes which uses a mix of really special local produce, cooked simply but cleverly (and Marcus would probably point out, with a little added magic) to give you a really satisfying reward for the day's labours. In short, a darned good dinner. Pardon our French. Please enjoy – you've earned it.

TO START

Spring onion and smoked haddock fishcake with a poached egg and a grain mustard sauce – **£5.95**

Szechuan peppercorn smoked beef with lambs lettuce and horseradish cream – **£6.50**

Ricotta and mint ravioli with a pesto dressing – **£5.50**

Pressed terrine of ham hock and wild mushroom with a homemade beetroot relish and granary toast – **£5.50**

Smoked salmon and tiger prawn tower with a honey and lime dressing – **£6.50**

MAIN COURSES

Slow cooked belly pork with an apple and pork samosa, sauteed new potatoes, curly kale and a cider sauce – **£13.95**

Roasted rump of lamb with a root vegetable and potato mash, buttered green beans and a rosemary sauce – **£16.95**

Vegetable "cottage pie", filled with ratatouille, served with garlic bread – **£10.50**

Beer battered fillet of haddock with hand cut Maris Piper chips and homemade mushy peas – **£11.95**

Shetland mussels steamed in white wine, garlic, onion, parsley and cream served with a warm baguette – **£9.95**

Rump steak with Crown Inn peppercorn and brandy sauce, roasted tomato and mushroom, served with french fries – **£16.95**

Sides....

mixed vegetables, new potatoes, hand cut chips, buttered green beans, broccoli, french fries or mixed salad – **£3.00**



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PUDDING

Baked lemon tart with pouring cream
Apple and blackberry crumble with custard
American style blueberry pancakes with clotted cream
Sticky toffee pudding with vanilla ice cream and toffee sauce
Selection of homemade ice creams in a brandy snap basket
(please enquire for available flavours)

all at £5.95

CHEESE

A selection of English and continental cheeses from the trolley served with homemade chutney, grapes and biscuits – £7.95

TIPPLES

Dessert wine is available by the glass or half bottle chateau fayau cadillac, bordeaux, france – £5.05 125ml, half bottle £13.50

the following ports are available by the glass:

Taylors late bottle vintage – £4.05

Fonseca porto 10 year old tawny – £4.05

Croft triple crown – £3.50

Cafetiere of medium roast coffee – £2.00

Liquor coffee – £5.50

TEA

Taylors of Harrogate Teas – £2.00

English Breakfast, Earl Grey, Chamomile, Orange and Lemon,
Green Tea, Darjeeling, Peppermint

HONOURABLE MENTIONS

At risk of sounding like a certain well-known actress making a famously gushing acceptance speech we would like to thank the following fantastic people, without whose outstanding contributions, your dinner would just not have been possible.

*Potters Butchers of Stanwick, Peterborough Game, River Farm Smokery of Cambridge, Oundle Deli, Grasmere Pork Farm, Hudsons Fruit and Vegetables of Kettering... and to you too, for being here.
Thank you.*

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