



## MENU

### Nibbles

#### **Whole Baked Tunworth Cheese (To Share)**

Baked with Local Hydes cider, shallot and thyme served with homemade chutney, Street Bakeshop bread and pickles £26

#### **Street Bakeshop Bread Board**

Artisan English butter, Extra virgin olive oil and aged balsamic £6 (extra butter/oil and vinegar £1)

**Mixed Provencal Olives £4.50**

### Starters

#### **Crisp Confit Creedy Carver Duck Leg Fritter**

Celeriac remoulade, pea shoot and pickled red onion salad and red wine reduction  
£13.50

#### **Creamy Roasted Chestnut and Portobello Mushroom Soup**

House pickled mushrooms, Keens Cheddar rarebit toast and sourdough croutons  
£9

#### **Gin and Citrus Cured Chalk Stream Trout and Oak Smoked Salmon Mousse**

Caper, shallot and parsley dressing, crisp sourdough crostini and citrus and dill Crème Fraiche  
£12.50

#### **Crisp Tunworth and Mature Cheddar Cauliflower Cheese Croquettes**

House pickled mushrooms, truffle mayonnaise and aged parmesan  
£10

#### **Twice Baked Tunworth Cheese Souffle**

Pickled red wine pear, candied walnut, rocket and parmesan salad and rich cheese sauce  
£11.50

#### **Smoked Mackerel Pate**

Finished with cream cheese, lemon and horseradish, served with sourdough crostini and house pickled fennel and cucumber  
£12.50

### Mains

#### **Roasted Norfolk Bronze Turkey Parcel**

Stuffed with sausage meat and wrapped in smoked bacon, served with crispy layered duck fat potato terrine, honey roasted root vegetables, creamed savoy cabbage and rich roast gravy  
£27.50

#### **Seaweed Butter Baked Cornish Cod Loin**

St Austell Bay mussel and prawn smoked butter cream sauce, crushed new potato, buttered samphire, puffed potato and aged parmesan crumb  
£30

#### **Stokes Marsh Farm Slow Braised Beef Blade**

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato with a rich peppercorn sauce and a watercress and pickled shallot salad  
£26

#### **Slow Braised Flaked and Rolled English Lamb Shoulder**

Cumin scented caramelised cauliflower puree, slow roasted onion, lamb fat, garlic and rosemary mash potato, roasted tenderstem broccoli and rich rosemary jus  
£28

#### **Stokes Marsh Farm Chateaubriand (£80 for two to share)**

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato, garlic and herb butter and a jug of rich peppercorn sauce

**The Hodd Short Rib Burger**  
Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion rings and skinny fries £19.50  
(add truffle oil and parmesan for £1.50)

#### **Battered Cornish Haddock and Chips**

Crushed peas and homemade tartare sauce  
£18

#### **Caramelised Onion and Rosary Goat Cheese Puff Pastry Tart**

Golden baked butter puff pastry topped with caramelised onions, crumbled Rosary goat cheese with house pickled onions, roasted celeriac, toasted hazelnuts and roasted new potatoes  
£22.50

### Side Dishes

£4.50 each

#### **Chips or Skinny Fries**

add parmesan and truffle oil £1.50

#### **Buttered Vegetable Selection**

#### **Crushed New Potatoes**

#### **Crisp Battered Onion Rings**

#### **Sweet Potato and Green Pea Falafel Fritters**

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and red onion salad  
£20



**Due to all our dishes being cooked to order there may be a delay during busy periods.**

All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member



## Something Sweet

### Rich Belgian Chocolate and Orange Crèmeux

Caramelised white chocolate and shortbread crumble,  
spiced cherry puree and cherry and clotted cream ice

cream

£10.50

### Vanilla Bean Panna Cotta

Homemade Blackberry and apple compote with crunchy  
hazelnut and oat granola

£9

### Classic Crème Brûlée with Rum-Soaked Golden Raisins

Warm nutmeg shortbread

£9.50

### Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and clotted  
cream ice cream £9.50

### Judes Ice Creams and Sorbet

£3 per scoop

#### Ice Creams

Vanilla, Strawberry and Cream,  
Salted Caramel, Chocolate,  
Clotted Cream

#### Sorbets

Raspberry, Mango

#### Vegan Ice Creams

Vanilla, Chocolate, Honeycomb,  
Salted Caramel

### Selection of English Artisan Cheeses

Homemade chutney & biscuits £10

#### *Tunworth*

*A modern British classic, creamy and robust with a long,  
savoury flavour, handmade just down the road in Herriard  
Park Estate*

#### *Keen's Cheddar*

*Sweet and strong, nutty and moreish. This Mature  
Unpasteurised Cheddar crumbles in the hand yet melts in  
the mouth*

#### *Cropwell Bishop Blue Stilton*

*Creamy texture, nutty flavour with spicy notes*

#### *Rosary Goats cheese*

*smooth, creamy texture and delicate acidity*

### • AFTER DINNER DRINKS •

Espresso Martini £14

Black Cow Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffees £6.50

Tia Maria, Courvoisier, Jameson, Baileys or Amaretto.

Liqueur Hot Chocolate £6.50

Cointreau, Baileys, Malibu, Tia Maria or Amaretto.



### • COFFEE •

(Decaffeinated coffee available)

Americano £2.50

Cappuccino £3.00

Flat White £3.00

Latte £3.00

Mocha £3.50

Espresso £2.50

Double Espresso £4.00

Macchiato £3.00

Double Macchiato £4.50

Extra Shot £1.50

### • TEAS •

English Breakfast £2.50

Earl Grey £2.50

Peppermint £2.50

Camomile £2.50

Green £2.50

Blackberry & Raspberry £2.50

Decaffeinated Black Tea £2.50

Oat Milk or Almond Milk £0.50

(subject to availability)