

Nibbles - £5

Dovely bakery of Titchmarsh sourdough bread, home smoked whipped butter G/D Mixed Spanish olives GF/V Smoked Almond GF/V

Starters £8

Wild mushroom arancini, truffle mayo, parmesan GF/DFS Soup of the day, sourdough bread GFS/V

King prawn cocktail with bloody Mary sauce brown bread and butter D/GFS Chicken Liver pate, caramelized red onion chutney, sourdough toast D/G

Scallops on the half shell (2) white wine, garlic and parsley butter GF/D/S £8 (...extra scallops £4.50 each)

Mains

Fish of the day - see blackboard	£22
Pie of the day (see blackboard), mashed potato, mixed seasonal veg, gravy G/D	£18
Chargrilled sirloin steak (10 oz 28 day hung), skin on fries, peppercorn sauce GF	£25
Venison Sausages, creamy mash potato, braised red cabbage, gravy GF/D	£18
Confit duck, beluga lentils with crispy chorizo, roasted swede and carrot puree GF/D	£18
Rump of lamb, thyme roasted new potatoes, mixed seasonal greens, lamb sauce GF/D	£25
Fresh artichoke tortellini, thyme and lemon cream sauce, parmesan G/D/V	£17
Oven roasted beetroot gnocchi, garlic wild mushrooms and salsa verde	£17
Classic mains	
Battered fish, & chips, seaweed salt, garden peas, homemade tartare sauce. GF/D	£18
Chicken Schnitzel with garlic butter, sauté potatoes, dressed leaf & parmesan. GF/D	£18
Chargrilled Bacon steak, 2 Free range fried hens' eggs & skin on fries (GF)	£18
KA burger in brioche bun - 2 beef patties, smoked bacon, cheddar, lettuce, tomato,	
burger sauce, coleslaw, fries. GFS/D	£18

Desserts £8

Treacle sponge with custard GF/D

White chocolate cheesecake, Dulce de Leche caramel sauce, crème fraiche G/D

Cherry, berry and amaretti crumble, with custard (GFS/D)

Warm dark chocolate brownie, warm chocolate sauce and vanilla ice cream (G/D)

Selection of local gelato (Rocky's Northampton) ice creams available Please ask for our flavours. £3 a scoop.

Cheeseboard - £4 per cheese from suppliers Rennet and Rind, Cambridge - with artisan crackers, sable grapes, spiced fig chutney. (V)

-Lincolnshire Poacher - Cropwell Bishop blue - Brie - Ash Goats Cheese - Rutland Red