



Rutland food and drink week 2021

Served Tuesday to Saturday lunchtimes 12-1.45pm

Two Courses £20, add a third for £5

Roasted seasonal pumpkin and squash, pumpkin seed falafels, pecans, ash goats' cheese, preserved box chillis, maple vinegar

Local Game and autumnal vegetable broth, baked juniper and rosemary dumplings

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Confit duck leg, local honey and thyme glaze, red cabbage, black pudding, parsnip puree

Slow roast celeriac steak, original Long Clawson style 'Rutland Cheese' rarebit, beer and barley risotto, toasted kale, walnuts and black garlic ketchup

'Fish du jour' with cider, mussels, leeks, onions and parsley creamed potato

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Sticky ginger parkin, caramelised white chocolate ice cream, poached rhubarb, ginger wine fudge sauce

'Fruits of the forage' cheesecake

Vanilla and mascarpone cheesecake, brambles, apples, elderflower and rosehip,

Multum Gin Parvo Rutland sloe gin jelly, walnut meringue, plum sorbet

Please let us know in advance if you have any food allergies. We cannot guarantee any dish will be 100% free from any particular ingredient