Snacks, Small Plates & Sharing

Chilli rice crackers (VE) (GF) £5

Hand cooked sea salt vegetable crisps (VE) (GF) £5

Marinated olives (VE) (GF) £6

Smokehouse mixed nuts (VE) (GF) £6

Sesame houmous & crispbread (VE) £7

Gochujang Cauliflower (VE) £8
Chilli, shallot seeds

Salt & Pepper Squid £9
Lime caper mayonnaise

Cured Meat Platter £20
Honey roast ham, prosciutto, chorizo, piccalilli, cornichon, balsamic onions, focaccia

Starters & Salads

Crusty Artisan Bread (V) £5
Lensbury flavoured butter

Soup Of The Day (VE) £9
Bread & butter

Wild Mushroom Risotto (VE) (GF) £11
Basil, crispbread

Chicken Liver Mousse £10
Port gel, onion marmalade, brioche toast

Oak Smoked Salmon & Prawn Cocktail (GF) £12
Peach, Avruga caviar, bloody Mary shot

Lensbury Cobb Salad £15
Gem lettuce, chicken, bacon, egg, tomato, Stilton cheese, avocado, dressing

Artisan Pizzas & Gourmet Burgers

Margherita (V) £12
Tomato, mozzarella, basil

Pepperoni £14
Tomato, mozzarella, pepperoni

Gusto Prosciutto £15
Tomato, mozzarella, prosciutto, rocket leaves, parmesan

Vegan option available

Wagyu Beef £20
Braised brisket, caramelised onion, gem lettuce, tomato, pickles, cheddar

Buttermilk Chicken Satay Burger £19
Jalapenos, onion jam, gem lettuce, tomato, pickles, brie

Mains

Pumpkin & Sage Tortollini (VE) £16
Watercress essence

Butter Chicken (GF) £20
Basmati rice, poppadum, mango chutney, coriander

Cider Braised Venison Pie £20
Wilted greens

Classic Beer Battered Cod & Chips (GF) £20
Pea puree, caper mayonnaise, lemon

Pork Ribeye from Dingley Dell £20
Colcannon potatoes, rainbow chard, orchard apple compote, Sauce Robert

35 Day Dry-Aged Ribeye Steak 10 Oz (GF) £35
Choice of sauces:
Creamy peppercorn • Classic béarnaise sauce

Sides

Rosemary skin on fries (VE) (GF) £5

Seasonal greens, almond flakes (VE) (GF) £5

Seasonal leafy salad, aged balsamic (VE) (GF) £5

Maple burnt carrots, pumpkin seeds (VE) (GF) £5

Truffle parmesan fries (V) (GF) £6

Desserts

Clementine Crème Brûlée (V) £8
Redcurrant shortbread

Pear & Blackberry Crumble Tart (V) £9
Cinnamon custard

Sticky Toffee Pudding (V) £9
Butterscotch sauce, Cornish vanilla ice cream, Lensbury honeycomb

British Farmhouse Cheese Selection (V) £12
Quince jelly, fruit chutney, gala grapes, crispbread

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Allergies: Please always inform your server of any allergies or intolerances before placing your order. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee the total absence of allergens in our food and drink.

A discretionary service charge of 12.5% will be added to your bill. This can be removed upon request.