

DESSERTS

STICKY MEDJOOOL DATE PUDDING £8

BUTTERSCOTCH SAUCE, MILK & HONEY ICE CREAM
PEDRO XIMENEZ 'NOE', 30 AÑOS, GONZALEZ BYASS 50ML £7.50

CHOCOLATE BAR £9

MICHEL CLUIZEL'S KAYAMBE NOIR 72%
SPICED BLACK CHERRIES, JAM, BITTER CHOCOLATE SNAP
2013 RECIOTO DELLA VALPOLICELLA 'ANGELORUM', MASI, VENETO, ITALY 50ML £7.50

LEAFY LEMON & COCONUT £7

CREAM, CURD, SHORTBREAD, COCONUT SORBET
2014 MUSCAT '1769', BUITENVERWACHTING, CONSTANTIA, SOUTH AFRICA 50ML £4.00

SELECTION OF CONTINENTAL & BRITISH CHEESE £11

HOMEMADE FLATBREADS & OATCAKES
CELERY, GRAPE CHUTNEY
TOMME DE SAVOIE | ROLLRIGHT | BEAUVALE

UE COFFEE

JEEVES & JERICO TEA OR INFUSIONS
INCLUDING KITCHEN 'TREATS' £5 EACH



THE POINTER WAY.....

OUR KITCHEN USES THE EVER CHANGING SEASONS
TO CREATE CLASSIC BRITISH DISHES WITH CREATIVE TWISTS,

PLEASE MAKE US AWARE OF ANY ALLERGIES AND ASK FOR DISHES THAT CONTAIN ALLERGENS
ALL OF OUR DISHES ARE PREPARED FRESH TO ORDER. PLEASE BE PATIENT DURING BUSY PERIODS

SHOWCASING THE BEAUTIFUL PRODUCE WE HAVE AROUND US.

STARTING WITH VIOLETTE ARTICHOKE THROUGH
TO RARE BREED BEEF, WE USE AROUND 70 ORGANIC INGREDIENTS
FROM OUR VERY OWN POINTER FARM.

CURRENTLY GROWING IN OUR GARDENS AND FEATURING ON YOUR PLATES:

ARTICHOKE | ASPARAGUS | AUBERGINE
BASIL | BRAMLEY APPLES | BROAD BEANS
CARROTS | COURGETTES | CUCUMBER | GARLIC | HERITAGE BEETROOT
HORSERADISH | LOVAGE | MINT | NASTURTIUM
ONIONS | OREGANO | PEAS | SPRING ONIONS | RADISHES
RAINBOW CHARD | RED ONIONS | SHALLOTS

WE THEN CAREFULLY SOURCE, WHERE NECESSARY, FROM
ARTISAN PRODUCERS THAT SHARE OUR OWN ETHICS AND PASSION.

WE HOPE YOU ENJOY THE JOURNEY WITH US.....

SNACKS

HUMMUS & CRISP BREAD (V) £3

MINI SCOTCH EGG £5
BLACK PUDDING, WHOLEGRAIN MUSTARD

MONKFISH SCAMPI £8
SEA CRUST, SAFFRON EMULSION

STARTERS

POINTER FARM PORK TERRINE £8
MR HAWES' GOOSEBERRIES, CRACKLING, CRISPY ENDIVE, BEER MUFFIN

ISLE OF WIGHT HEIRLOOM TOMATO SALAD (V) £8

BURRATA, KALAMATA OLIVES, BASIL, ROCKET
ADD 46 MONTH AGED BLACK LEG IBERICO HAM £4.50

CLARE ISLAND SMOKED SALMON £13
POINTER FARM HERITAGE BEETROOT, HORSERADISH CRÈME FRAICHE
NASTURTIUM, WATERCRESS, PUMPERNICKEL

POTASH FARM CHICKEN LIVER PARFAIT £9
RED ONION MARMALADE, CRISPY SKIN, SOURDOUGH TOAST

MAIN COURSES

LUDGERSHALL NEW SEASON LAMB £28
NECK & SHOULDER
BABY AUBERGINE, RATATOUILLE VEGETABLES
WET GARLIC, SHEEP'S CURD, BALSAMIC REDUCTION

XT BEER BATTERED JUMBO HADDOCK £22
CHIPS COOKED IN DRIPPING, GARDEN PEAS
TARTAR SAUCE

SECRETTS FARM SWEETCORN RISOTTO (V) £20
CHARRED SWEETCORN, HAZELNUT GRANOLA
GIROLLE MUSHROOMS, RED AMARANTH

GRILLED HEREFORD BEEF RIB EYE STEAK £30
CHIPS COOKED IN DRIPPING, ROAST CHERRY TOMATOES
RED WINE SAUCE

SIDE ORDERS £4 EACH

CHARLOTTE POTATOES | CHIPS COOKED IN DRIPPING
SWEETHEART CABBAGE | SUMMER VEGETABLES
POINTER FARM MIXED LEAVES

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