



Soup of the day 7.5

Rosemary & sea salt focaccia, olives 6

Buttermilk fried Korean BBQ chicken wings, ranch dressing 10

Confit chicken & leek terrine, seeded sourdough 9

Staithe Smokehouse salmon, crispy capers, dill crème fraîche 11.5

Burrata, romesco sauce, red chilli, wild garlic oil 12

Prawn & crayfish cocktail, bread & butter 11

12hr braised Knebworth Estate lamb shoulder, mint sauce (to share) 55

Mushroom, butternut squash & spinach wellington, squash puree 19.5

Priors Hall Farm pork loin, crackling, Bramley apple compote 22.5

Free range chicken supreme, farmhouse sausage meat stuffing 22

Roast Herefordshire beef, horseradish sauce 23.5

*(All roasts served with garlic & thyme roast potatoes, market vegetables, Yorkshire pudding & gravy)*

Roasted coley fillet, lobster bisque & mussel bouillabaisse 24

Whipped feta, dukkha heritage carrots, harissa chickpeas, wild garlic oil 17.5

The Lytton cauliflower cheese (to share) 8.5

Garlic & thyme roast potatoes, gravy 5

Braised red cabbage 5

Garlic buttered vegetables 5

Triple cooked chips / skin on fries 5.5 – add truffle & parmesan 1.5

