

Dinner 15th July

Starters

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	10
Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish	8
Seared King Scallops Norfolk carrot & maple, samphire	15
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt	9
Half pint king prawns lemon aioli, bread	10
Holderness Coast Dressed Crab lemon mayonnaise, celeriac remoulade, malted bloomer	15
Auricchio Burrata red pepper chilli jam, black olive, basil, toast	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

Burgers (hand cut chips, Emmental cheese, coleslaw, Karaway Bakery brioche)

Plant Based Burger**pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available 18

Cheese Burger* home cured bacon, pickles, lettuce, tomato, burger sauce 18

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

*Double up with an extra patty in your burger £4, add a fried egg £2

Mains (include a side dish)

Yellowfin tuna nicoise* spinach, olives, anchovies, potatoes, tomato, capers, 24

green beans, hen's egg *Our tuna is sashimi grade, we sear to serve

Cornish White Crab & Prawns Tagliatelle butter, chilli, parsley, samphire, garlic, king prawn 23

Tofu koftas cannellini bean puree, pickled red cabbage, tenderstem broccoli, pomegranates, dukkah 22

Mediterranean Sea Bass pomme rosti, mixed greens, wild mushrooms, chorizo 24

Suffolk Blythburgh pork cutlet butternut, corn, onion, yoghurt, honey & mustard jus 23

Hereford Beef 10oz hanger steak prized for its flavour, the cut that the butcher 25

would keep for herself. We recommend medium rare. House Chimichurri, watercress

Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce 28

Why not add garlic king prawns to your choice of steak £7

Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt 22

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 22

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

Duck Fat Roast Potatoes

Mac n 4 Cheese

Cauliflower, pickled chillies, lemon butter

Poppy seed bread, sun blushed tomato butter & oil

Carrots & kale, maple syrup

Roast spiced celeriac, maple, yoghurt, coriander

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 9

Dark chocolate nemesis salted caramel, honeycomb 8

Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet 7

Basque cheesecake blackcurrant compote 9

Vanilla pannacotta macerated strawberries, pistachios 8

Lou's Tiramisu 8

Affogato; 2 scoops of vanilla & espresso 6

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes 14

Lincolnshire Poacher, Baron Bigod, Hebridean Blue

Little Pudding Tea or coffee with a small serve of either 7

Dark chocolate delice & honeycomb / Lemon posset / Butterscotch mousse & candied pecans

All the (little) puddings the 3 small puddings above, as they are... 12

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.