

# Dinner 25<sup>th</sup> July

## Starters

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

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

<b>Plant Based Burger</b> **pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available	18
<b>Cheese Burger</b> * 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)

<b>Yellowfin tuna nicoise</b> * spinach, olives, anchovies, potatoes, tomato, capers, green beans, hen's egg *Our tuna is sashimi grade, we sear to serve	24
<b>Tofu koftas</b> cannellini bean puree, pickled red cabbage, tenderstem broccoli, pomegranates, dukkah	22
<b>South Coast Mackerel</b> pomme rosti, mixed greens, wild mushrooms, chorizo	24
<b>Suffolk Blythburgh pork cutlet</b> butternut, corn, onion, yoghurt, honey & mustard jus	23
<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	25
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, peppercorn sauce	28
Why not add garlic king prawns to your choice of steak £7	
<b>Cumin roasted aubergine</b> saag aloo, pickled onion & chillies, mint yoghurt	22
<b>Suffolk chicken breast</b> sweetcorn pancake, spinach, pancetta & mushroom sauce *last one	23
<b>Cranoe Farm pulled lamb shawarma</b> oregano potatoes, pickled cucumber, pomegranates, yoghurt, onion, cabbage, flat bread	23
<b>Gressingham duck breast</b> dauphinoise potatoes, red chard, pickled blackcurrant sauce	27

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Patatas bravas, soured cream, nigella seeds
Mac n 4 Cheese
Poppy seed bread, sun blushed tomato butter & oil
Mangetout, toasted nuts & seeds
Cauliflower, chilli, lemon butter
Spiced Celeriac, Greek yoghurt, coriander

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, honeycomb	8
<b>Vanilla &amp; cinnamon poached pear</b> fruit & mixed nut granola, sorbet	7
<b>Lou's Tiramisu</b>	8
<b>Apricot steamed sponge pudding</b> custard	7
<b>Vanilla pannacotta</b> blackcurrants, pistachios	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Connage Gouda, Baron Bigod, Hebridean Blue	

<b>Little Pudding</b> Tea or coffee with a small serve of either	7
Dark chocolate delice & honeycomb / Lemon posset / Butterscotch mousse & candied pecans	
<b>All the (little) puddings</b> 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.