

Friday Dinner 26th July

2 course £32 3 course £35

Starters

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi

Holderness Coast dressed crab lemon mayonnaise, bread, lemon *£5 supplement

Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish

Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement

Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt

Half pint king prawns lemon aioli, bread

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement

Auricchio Burrata red pepper chilli jam, black olive, basil, toast

Chicken hearts & bacon on sourdough toast

Mains (include a side dish)

Yellowfin tuna nicoise* spinach, olives, anchovies, potatoes, tomato, capers, green beans, hen's egg *Our tuna is sashimi grade, we sear to serve

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

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

South Coast Mackerel pomme rosti, mixed greens, wild mushrooms, chorizo

Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£5 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Hereford 12oz sirloin steak mushrooms, tomato, onion, béarnaise sauce *£5 supplement

Why not add garlic king prawns to your steak £7

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

Cranoe Farm pulled lamb shawarma oregano potatoes, pickled cucumber, pomegranates, yoghurt, onion, cabbage, flat bread

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

Plant Based Burger** pickles, lettuce, tomato, garlic mayo

**vegan friendly buns & cheese available

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

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

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Mac n 4 Cheese

Sugar snaps, toasted nuts & seeds

Courgette, chilli, lemon butter

Rocket, parmesan, capers, sun blush tomatoes

Patatas bravas, soured cream, nigella & sesame

Poppy seed bread, sun blushed tomato butter & oil

Roast spiced celeriac, maple, yoghurt, coriander

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

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

Basque cheesecake blackcurrant compote

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

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

Connage Gouda, Baron Bigod, Hebridean Blue

Great for two people to share or *£5 supplement on its own

Little Pudding Tea or coffee with a small serve of either

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

All the (little) puddings the 3 small puddings above, as they are... *£5 supplement

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.