

Lunch 26th July

Starters

Seared King Scallops Norfolk carrot & maple, samphire	15
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish	8
Holderness Coast Dressed Crab lemon mayonnaise, malted bloomer	15
Auricchio Burrata red onion chilli jam, black olive, basil, toast	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

Sandwiches & Salads (add a side dish for £12 all in)

Suffolk Chicken & bacon onion & Dijon mayonnaise, lettuce, tomato, brioche bun	10
Charred halloumi tarragon mayonnaise, rocket, onion, peppers, brioche bun	10
Scottish Prawns cucumber, rocket, cocktail sauce, brioche bun	10
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9
Harissa udon noodles peanuts, nigella & sesame seeds, peppers, spring onions, radish, cabbage	9

Add crispy fried tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6

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

Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

Vine tomato & mozzarella fresh basil	13
Florentine spinach, hen's egg, pine nut pesto	14
Spanish sausage peppers, sweet onions	15

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	24
Tofu koftas cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah	22
South Coast Mackerel 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 would keep for herself. We recommend medium rare. House Chimichurri, watercress	25

Why not add garlic king prawns to your steak £7

Cranoe Farm pulled lamb shawarma oregano potatoes, pickled cucumber, pomegranates, yoghurt, onion, cabbage, flat bread	23
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
Mac n 4 Cheese	Patatas bravas, soured cream, nigella & sesame
Sugar snaps, toasted nuts & seeds	Poppy seed bread, sun blushed tomato butter & oil
Courgette, chilli, lemon butter	Spiced celeriac, yogurt, 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
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	8
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14

Connage Gouda, Baron Bigod, Hebridean Blue

Little Pudding Tea or coffee with a small serve of either

Dark chocolate delice & honeycomb / Lemon posset / Butterscotch mousse & candied pecans	7
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.