

Saturday Dinner 12th October

2 course £32 3 course £35

Starters

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

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

Bang bang broccoli gochujang dressing, sesame & nigella, cauliflower slaw

Whipped Gressingham duck liver greengage, rye toast

Half pint king prawns lemon aioli, bread

Hereford beef mince toasted sourdough, horseradish

Datterino tomatoes muhammara, peppers, multi seed cracker, sauce de persil

Autumn squash mushrooms, lemon, onion, whipped feta, sunflower seeds

NVB Welsh Rarebit on toast Egyptian cream milk stout onion jam, fried hen's egg

Mains (include a side dish)

Gilt Head Bream pomme rosti, mixed greens, wild mushrooms, sweetcorn, chorizo

St Austell Mussels served in creamy marinere sauce or garlic & white wine

Suffolk Blythburgh pork belly spinach & parmesan polenta, cider sauce

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

Cranoe Farm rack of lamb sage & onion bread pudding, 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 choice of steak £7

Cumin roasted aubergine whipped tofu, balsamic onion, tomato, almonds, gochujang dressing

Wild mushroom & spinach risotto poached hen's egg, parmesan

Slow braised Hereford beef short rib tagliatelle pasta, red wine & stout jus

Burgers (hand cut chips, mature cheddar, coleslaw, house baked brioche bun)

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

Mangetout, toasted nuts & seeds

Braised red cabbage

Rocket, parmesan, capers, sun blush tomatoes

Colcannon potatoes

Tangzhong dinner rolls, tomato butter & oil

Spiced celeriac, yogurt

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

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

Choux bun pistachio cream, blackcurrant compote, raspberries, vanilla anglaise

Pavlova Chantilly cream, damsons, frosted pecans

Apple & plum crumble custard

Dark chocolate cookie dough strawberry pannacotta ice cream

Basque vanilla crème brûlée cheesecake blackcurrant jam

Affogato; 2 scoops of vanilla & espresso

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

Isle of Mull cheddar, Wigmore, Pevensey 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 brownie & honeycomb / Lemon posset / Damson jelly & vanilla crème fraiche

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.