

Dinner 17th October

Starters

Seared King Scallops Norfolk carrot & maple, samphire	15
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Turmeric spiced celeriac tzatziki, pomegranates, chervil	9
Whipped Gressingham duck liver greengage, rye toast	8
Hereford beef mince toasted sourdough, horseradish	10
NVB Welsh Rarebit on toast Egyptian cream milk stout onion jam, fried hen's egg	9
Datterino tomatoes muhammara, peppers, multi seed cracker, sauce de persil	9

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

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)

Scottish Plaice tomatoes, capers, mussels, prawns, samphire *last one	24
Boscawell Cornish Trout pomme rosti, chorizo, mixed greens, wild mushrooms	24
Slow braised Hereford beef short rib tagliatelle pasta, red wine & stout jus	23
Cranoe Farm rack of lamb sage & onion bread pudding, green beans, redcurrant sauce *last two	32
Gressingham duck breast pomme puree, tenderstem broccoli, pan jus	27
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
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 whipped tofu, balsamic onion, tomato, almonds, gochujang dressing	22
Caraway roasted carrots smoked paprika chickpeas, roast fennel, whipped beets, garlic potatoes	22
St Austell Mussels served in creamy marinere sauce or garlic & white wine	23

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Mac n 4 Cheese
New potatoes, mint butter
Mangetout, toasted nuts & seeds
Braised red cabbage
Tangzhong dinner rolls, tomato butter & oil
Bang bang broccoli, gochujang dressing, sesame seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet	7
Lemon posset meringue, stewed damsons	8
Dark chocolate cookie dough strawberry pannacotta ice cream	8
Affogato ; 2 scoops of vanilla & espresso	6
Pavlova damson compote, Chantilly cream, frosted pecans	8
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Isle of Mull cheddar, Wigmore, Pevensey Blue	

Little Pudding Tea or coffee with a small serve of either

Dark chocolate brownie & honeycomb / Lemon posset / Damson jelly & vanilla crème fraiche	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.