

Lunch 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
NVB Welsh Rarebit on toast Egyptian cream milk stout onion jam, fried hen's egg	9
Whipped Gressingham duck liver greengage, rye toast	8
Hereford beef mince toasted sourdough, horseradish	10
Datterino tomatoes muhammara, peppers, multi seed cracker, sauce de persil	9

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

Salt Beef Deli Emmental cheese, mustard mayonnaise, lettuce, pickles, sweet onion, malted bloomer	10
Charred halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	10
Scottish Prawns cucumber, rocket, cocktail sauce, house baked brioche bun	10
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9
Autumn squash mushrooms, lemon, onion, sage, whipped feta	9
Add crispy fried tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6	

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
'Nduja sausage peppers, spring onion, honey	15

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, add BBQ pulled pork £4	

Mains (include a side dish)

Scottish Plaice tomatoes, capers, mussels, prawns, samphire *last one	24
Boscattle Cornish Trout pomme rosti, chorizo, mixed greens, wild mushrooms	24
Slow braised Hereford beef short rib tagliatelle pasta, red wine & stout jus	23
Caraway roasted carrots smoked paprika chickpeas, roast fennel, whipped beets, garlic potatoes	22
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	
Cumin roasted aubergine whipped tofu, balsamic onion, tomato, almonds, gochujang dressing	22
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	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	Colcannon potatoes
Mangetout, toasted nuts & seeds	Tangzhong dinner rolls, tomato butter & oil
Bang bang broccoli, gochujang dressing	Braised red cabbage

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
Affogato ; 2 scoops of vanilla & espresso	6
Dark chocolate cookie dough strawberry pannacotta ice cream	8
Lemon posset meringue, stewed damsons	8
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Isle of Mull cheddar, Wigmore, Pevensy 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.