Boxing Day Lunch

Starters Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi Seared king scallops carrot & maple puree, samphire Hereford beef mince toasted sourdough, horseradish Pickle baby beetroot tahini hummus, pomegranates, mint, pine nuts Carrot & coriander soup za'atar chickpeas, crème fraiche, bread Pata Negra Iberian Paleta Jamon garlic toasted sourdough	10 15 9 8 9 16
Sandwiches (all served with hand cut chips) Turkey Croque Madame white sauce, Gruyere, chestnuts, cranberry, fried hen's egg Salt Beef Deli Emmental, mustard mayonnaise, lettuce, pickles, sweet onion, rye bread Roasted halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	15 15 15 15
Burgers (hand-cut chips, mature cheddar, coleslaw, house-baked brioche) Plant Based Burger**pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available Cheese Burger* house-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	16 18
Mains (include a side dish) South Coast Bream crushed potato, braised gem, onion, smoked bacon Suffolk Blythburgh pork ribeye pomme purée, red cabbage, cider sauce Butternut squash, shimeji & kale risotto poached hen's egg Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress Miso glazed celeriac sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg Vension ragu fresh tagliatelle pasta, green sauce, parmesan Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24 23 22 25 22 26 20

Side Dishes (£4.50) Hand-cut chips, Maldon Sea Salt Rocket & parmesan, sun blushed tomatoes, capers Duck-fat roast potatoes Tangzhong dinner rolls, tomato butter & oil Mac n 4 Cheese Creamed brussel sprouts & chestnuts Braised red cabbage Maple-roasted parsnips

Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Lemon posset raspberry, meringue	8
Treacle & pecan tart Dorset clotted cream	9
Dark chocolate torte honeycomb, salted caramel	8
Caramelised banana brandy snap, hazelnuts, ginger crumb, Chantilly, toffee sauce	8
Vanilla Basque cheesecake blueberry compote	9
Affogato; 2 scoops of vanilla & espresso	5
Godminster Cheddar biscuits, grapes, celery, chutney, plum loaf	8
Little Pudding Tea or coffee with a small serving of either	
Dark chocolate torte / Lemon posset / Treacle tart	7
All the little puddings the 3 small puddings above	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.