

Saturday Dinner 16th November

2 course £32 3 course £35

Starters

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

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

Turmeric spiced celeriac tzatziki, pomegranates, chervil

Half pint king prawns lemon aioli, bread

Hereford beef mince toasted sourdough, horseradish

Holderness dressed crab lemon mayonnaise, bread *£5 supplement

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

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

Tamworth gammon & trotter terrine piccalilli, toast

Mains (include a side dish)

Cornish Blue Shark pomme rosti, Asian slaw, sesame, nigella

Mediterranean Seabass braised baby gem, pancetta, peas, onion

Caraway roasted carrot & potato pave whipped beets, fennel, thyme, chickpeas, Dijon dressing

Scottish Turbot Troncon Caribbean chorizo & butterbean stew *£5 supplement

Suffolk Blythburgh pork cutlet ham hock hash, red cabbage, cider sauce

Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£5 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep

for herself. We recommend medium rare. Chimichurri, watercress

Hereford 12oz sirloin steak mushrooms, tomato, onion, Béarnaise sauce *£5 supplement

Add garlic king prawns to your choice of steak £7

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

Butternut squash risotto poached hen's egg, sage. Parmesan

Scottish Plaice lemon butter, caper, Cornish mussels, prawns *£5 supplement

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

Venison Burger* lettuce, tomato, pickled red cabbage, raita

Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo

**vegan friendly buns & cheese available

Cheese Burger* home-cured bacon, pickles, lettuce, tomato, mature cheddar, 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

Braised red cabbage

Autumn squash, tahini yogurt, pomegranates

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Mangetout, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

Dark chocolate cookie dough strawberry pannacotta ice cream

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Quince fool vanilla yogurt, fruit & mixed nut granola

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

Burford Cheddar, Tunworth, Ashcombe *£5 supplement

Little Pudding Tea or coffee with a small serving of either

Dark chocolate torte / Orange posset / Strawberry frangipane tart

All the little puddings the 3 small puddings above *£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.