

# Dinner 18<sup>th</sup> November

## Starters

<b>Seared King Scallops</b> Norfolk carrot & maple, samphire	15
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Turmeric spiced celeriac</b> tzatziki, pomegranates, chervil	9
<b>NVB Welsh Rarebit on toast</b> Egyptian Cream milk stout onion jam, fried hen's egg	9
<b>Gressingham duck liver pate</b> gooseberry jam, toast	8
<b>Holderness dressed crab</b> lemon mayonnaise, bread	15
<b>Hereford beef mince</b> toasted sourdough, horseradish	10
<b>Datterino tomatoes</b> muhammara, peppers, multi-seed cracker, sauce de persil	9

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

<b>Venison Burger</b> lettuce, tomato, pickled red cabbage, raita	21
<b>Plant Based Burger</b> **pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available	18
<b>Cheese Burger</b> * 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)

<b>Cornish Blue Shark</b> pomme rosti, Asian slaw, sesame, nigella	24
<b>Scottish Halibut Troncon</b> Caribbean chorizo & butterbean stew	26
<b>Scottish Plaice</b> lemon butter, caper, Cornish mussels, samphire	24
<b>Cranoe Farm rack of lamb</b> dauphinoise potatoes, green beans, redcurrant sauce *last one	32
<b>Caraway roasted carrot &amp; potato pave</b> whipped beets, fennel, thyme, chickpeas, Dijon dressing	22
<b>Suffolk Blythburgh pork cutlet</b> pomme purée, red cabbage, cider sauce	23
<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	25
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, peppercorn sauce	28
Add garlic king prawns to your choice of steak £7	
<b>Cumin roasted aubergine</b> whipped tofu, balsamic onion, tomato, almonds, gochujang dressing	22
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

**Side Dishes** (£4.50)

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Mac n 4 Cheese	Duck fat roast potatoes
Braised red cabbage	Tangzhong dinner rolls, tomato butter & oil
Autumn squash, tahini yogurt, pomegranates	Mangetout, toasted nuts & seeds

**Puddings**

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> honeycomb, salted caramel, raspberries	9
<b>Lemon posset</b> meringue, raspberries *last two	8
<b>Caramelised banana</b> ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
<b>Lou's tiramisu</b>	9
<b>Treacle &amp; pecan tart</b> clotted cream *last one	9
<b>Dark chocolate cookie dough</b> strawberry pannacotta ice cream	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford Cheddar, Tunworth, Ashcombe	
<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Dark chocolate torte / lemon posset / Strawberry frangipane tart	
<b>All the little puddings</b> 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.