

# Saturday Dinner 2<sup>nd</sup> 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

**Gressingham duck liver pate** gooseberry jam, rye toast

**Half pint king prawns** lemon aioli, bread

**Hereford beef mince** toasted sourdough, horseradish

**Scottish Langoustines** 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

## Mains (include a side dish)

**North East Atlantic Coley** St Austell Bay mussel risotto, spinach, leek

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

**Scottish Plaice** sauteed potatoes, capers, samphire, peas, tomato, lemon butter

**Suffolk Blythburgh pork cutlet** pomme puree, 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 that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

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

Why not add garlic king prawns to your choice of steak £7

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

**Miso glazed celeriac** sweetcorn pancake, carrot remoulade, poached hen's egg

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

**Plant Based Burger\*\*** pickles, lettuce, tomato, garlic mayo

\*\*vegan friendly buns & cheese available

**Cheese Burger\*** home 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

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Mac n 4 Cheese

Mangetout, toasted nuts & seeds

Braised red cabbage

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Spiced autumn squash, pomegranates, tahini

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

**Vanilla & cinnamon poached pear** fruit & mixed nut granola, sorbet

**Dark chocolate cookie dough** strawberry pannacotta ice cream

**Affogato**; 2 scoops of vanilla & espresso

**Pavlova** Chantilly cream, damsons, frosted pecans

**Lemon posset** raspberry, meringue

**Quince fool** vanilla yogurt, ginger crumb

**Gooseberry steamed sponge pudding** custard

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

Burford cheddar, Wigmore, Pevensy Blue \*£5 supplement on its own

**Little Pudding** Tea or coffee with a small serve of either

Dark chocolate torte / Lemon posset / Strawberry frangipane tart

**All the (little) puddings** the 3 small puddings above, as they are... \*£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.