

# Dinner 20<sup>th</sup> November

## Starters

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| <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>Half pint king prawns</b> lemon aioli, bread  | 10 |
| <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)

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| <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)

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| <b>Mediterranean Seabass</b> pomme rosti, Asian slaw, sesame, nigella  | 24 |
| <b>Cornish Blue Shark</b> Caribbean chorizo & butterbean stew  | 24 |
| <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>Gressingham duck breast</b> dauphinoise potatoes, green beans, redcurrant sauce   | 26 |
| <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)

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

## Puddings

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| <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 one                                     | 8  |
| <b>Caramelised banana</b> ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce | 8  |
| <b>Lou's tiramisu</b>   | 9  |
| <b>Basque vanilla cheesecake</b> damson puree   | 8  |
| <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   |    |

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| <b>Little Pudding</b> Tea or coffee with a small serving of either | 7 |
| Dark chocolate torte / lemon posset / Strawberry frangipane tart   |   |

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| <b>All the little puddings</b> the 3 small puddings above | 12 |
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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.