

# Dinner 6<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>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)

**Plant Based Burger**\*\*pickles, lettuce, tomato, garlic mayo \*\*vegan friendly buns & cheese available 18

**Cheese Burger**\* 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)

**North East Atlantic Coley** St Austell Bay mussel risotto, spinach, leek 24

**Caraway roasted carrot & potato pave** whipped beets, fennel, thyme, chickpeas, Dijon dressing 22

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress 25

**Hereford Beef 12oz flat iron steak** mushrooms, tomato, onion, peppercorn sauce 28

Add garlic king prawns to your choice of steak £7

**Cumin roasted aubergine** whipped tofu, balsamic onion, tomato, almonds, gochujang dressing 22

**Chargrilled Chicken Caesar** gem lettuce, dressing, parmesan, bacon, anchovies, croutons 22

**Suffolk Blythburgh pork cutlet** pomme purée, red cabbage, cider sauce 23

## 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

Maple roasted carrots, toasted nuts & seeds

Roasted cauliflower, miso butter, sesame

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream 9

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries 9

**Vanilla & cinnamon poached pear** fruit & mixed nut granola, sorbet 7

**Dark chocolate cookie dough** strawberry pannacotta ice cream 8

**Apple & damson crumble** custard 8

**Gooseberry steamed sponge pudding** custard 8

**Quince fool** vanilla yogurt, ginger crumb 8

**Affogato**; 2 scoops of vanilla & espresso 6

**Cheese board** apricot & orange chutney, plum loaf, crackers, celery & grapes 14

Burford Cheddar, Wigmore, Pevensey Blue

**Little Pudding** Tea or coffee with a small serving of either 7

Dark chocolate torte / Lemon posset / Strawberry frangipane tart

**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.