

Lunch 20th November

Starters

Seared King Scallops Norfolk carrot & maple, samphire	15
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Turmeric spiced celeriac tzatziki, pomegranates, chervil	9
NVB Welsh Rarebit on toast Egyptian Cream milk stout onion jam, fried hen's egg	9
Half pint king prawns lemon aioli, bread	10
Hereford beef mince toasted sourdough, horseradish	10
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9

Sandwiches & Salads (add a side dish for £12 all in)

Salt Beef Deli Emmental cheese, mustard mayonnaise, lettuce, pickles, sweet onion, malted bloomer	10
Roasted halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	10
Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	10
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9
Autumn squash mushrooms, lemon, onion, sage, whipped feta	9
Add crispy fried tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6	

Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

Vine tomato & mozzarella fresh basil	13
Florentine spinach, hen's egg, pine nut pesto	14
Nduja sausage peppers, spring onion, honey	15

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

Venison Burger lettuce, tomato, pickled red cabbage, raita	21
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)

Cornish Blue Shark pomme rosti, Asian slaw, sesame, nigella	24
Mediterranean Seabass Caribbean chorizo & butterbean stew	24
Caraway roasted carrot & potato pave whipped beets, fennel, thyme, chickpeas, Dijon dressing	22
Suffolk Blythburgh pork cutlet pomme purée, red cabbage, cider sauce	23
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	25
Add garlic king prawns to your 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

Side Dishes (£4.50)

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

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
Lemon posset meringue, raspberries *last one	8
Treacle & pecan tart clotted cream *last one	9
Affogato ; 2 scoops of vanilla & espresso	6
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford Cheddar, Tunworth, Ashcombe	

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
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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.