

Dinner 14th & 15th February

2 course £33 3 course £36

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£6 supplement
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil
Butternut squash flatbread, caramelised onions, harissa yogurt, pecans, coriander, pomegranates
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement
Maple & soy Hereford beef brisket polenta, sage, pickled onion
King prawn avocado St Anselm cocktail sauce, paprika
Colchester Rock Oysters shallot vinegar, tabasco *£6 supplement

Mains (include a side dish)

South Coast Bream pickled fennel & puy lentils, lemon & parsley crumb
Scottish Turbot pomme anna, "warm tartare sauce" *£6 supplement
Goats cheese & pepper agnolotti San Marzano & basil sauce
Suffolk Blythburgh pork ribeye smoked aubergine, spinach, cumin carrots, pan jus
Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£6 supplement
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress
Hereford 12oz sirloin steak mushrooms, tomato, onion, Cropwell bishop stilton sauce *£6 supplement
Add garlic king prawns to your choice of steak £7
BBQ roasted aubergine sweet potato, sweetcorn & black bean hash, smoked nuts, spring onion
Suffolk chicken breast buttermilk pancake, forestiere sauce
Hereford Fillet of Beef Wellington fondant potato, baby carrots, bearnaise, redcurrant sauce *£10 supplement

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

Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo
**vegan friendly buns & cheese available
Cheese Burger* home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib
*Double up your burger £4, add a fried egg £2

Side Dishes (£4.50)

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
New potatoes, mint butter	Sugar snaps, smoked toasted nuts
Cauliflower satay, spring onion	Tangzhong dinner rolls, tomato butter & oil
Creamed spinach, mushrooms & garlic	Mac n 4 Cheese

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis honeycomb, salted caramel, raspberries
Raspberry crème brulee shortbread
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce
Affogato; 2 scoops of vanilla & espresso
Pavlova maple, pecans & apple
Glazed lemon tart torched meringue
Lou's Tiramisu

Cheese board* apricot & orange chutney, plum loaf, crackers, celery & grapes
Godminster Cheddar, Baron Bigod, Wrekin Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either
Dark chocolate rocky road / Lemon posset / Custard tart

All the little puddings the 3 small puddings above *£6 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.