

Lunch 7th January

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared king scallops carrot & maple puree, samphire	16
Hereford beef mince toasted rye bread, horseradish	10
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Turmeric spiced celeriac tzatziki, pomegranates, coriander	10

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

Suffolk chicken & bacon lettuce, tomato, onion, mustard, mayonnaise, house baked brioche	10
Hereford Sirloin of beef horseradish, rocket, 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

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

Plant Based Burger** pickles, lettuce, tomato, garlic mayo	18
**vegan friendly buns & cheese available	
Cheese Burger* house-cured bacon, pickles, lettuce, tomato, burger sauce	19
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)

Scottish Halibut Troncon chorizo & butterbean stew	28
Caraway roasted carrot & potato pave whipped beets hummus, fennel, chickpeas, Dijon dressing	22
Suffolk Blythburgh pork cutlet pomme purée, red cabbage, Dianne sauce	23
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
Add garlic king prawns to your choice of steak £7	
Cumin roasted aubergine creamed 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, sun blushed tomatoes, capers
Duck fat roast potatoes	Tangzhong dinner rolls, tomato butter & oil
Mac n 4 Cheese	Creamed brussel sprouts & chestnuts
Miso cauliflower, sesame	Maple-roasted parsnips & carrots

Puddings

Dark chocolate nemesis honeycomb, salted caramel	9
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
Mixed berry Eton Mess	9
Kirsch mixed fruit trifle Chantilly, meringue	9
Affogato ; 2 scoops of vanilla & espresso	6
Apple Tarte Tatin Rocky's naked dairy ice cream	9
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 / Treacle 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.