

Saturday Dinner 8th 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

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

Pickled beetroot tahini hummus, feta, orange marmalade, toasted pine nuts

NVB Welsh Rarebit Egyptian Cream onions, fried hen's egg

Cured bresaola anchovy mayo, gherkin

Boscawen Cornish Trout gravadlax celeriac remoulade

Mains (include a side dish)

South Coast Gilt Head Bream onion & potato rosti, chorizo, samphire, sweetcorn

St Austell Mussels served in creamy marinere sauce or garlic & white wine

Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg

Suffolk Blythburgh pork chop pomme purée, red cabbage, cider sauce

Cranoe Farm rack of lamb dauphinoise potato, 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, béarnaise sauce *£6 supplement

Add garlic king prawns to your choice of steak £7

Scottish Halibut Troncon prawn, mussel, caper & tomato butter, pickled fennel *£6 supplement *last two

Cumin roasted aubergine creamed tofu, balsamic onion, tomato, almonds, gochujang dressing

Tamworth pork faggot pea puree, kale, smoked nuts, sage

Dauphinoise & caramelised onion pie carrot & maple puree, tender stem broccoli, Diane sauce

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

Nduja Pork Burger lettuce, tomato, garlic sour cream, pickled cucumbers

Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo

**Vegan 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

Garlic & rosemary roasted new potatoes

Braised red cabbage

Mac & Cheese

Rocket, parmesan, capers, sun blush tomatoes

Sugar snaps, toasted nuts & seeds

Tangzhong dinner rolls, tomato butter & oil

Peas, broad beans, sweetcorn, pink peppercorns

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Treacle & pecan tart custard

Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

Lou's Tiramisu

Black forest filled profiteroles dark chocolate sauce

Affogato; 2 scoops of vanilla & espresso

Vanilla Basque cheesecake blackcurrant compote

Lemon posset Chantilly, raspberries

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

Montgomery Cheddar, Baron Bigod, Wrekin Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either

Dark chocolate Rocky Road / Lemon posset / Spotted Dick & custard

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.