

Saturday Lunch 8th February

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared king scallops carrot & maple puree, samphire	16
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Cured bresaola anchovy mayo, gherkin	12
Pickled beetroot tahini hummus, feta, orange marmalade, toasted pine nuts	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Turmeric spiced celeriac tzatziki, pomegranates, coriander	9

Sandwiches (all served with hand cut chips)

Croque Madame Tamworth gammon, gruyere, Mayfield Swiss, hen's egg	15
Roasted halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	15
Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	15

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

Nduja Pork Burger lettuce, tomato, garlic sour cream, pickled cucumbers	21
Plant Based Burger** pickles, lettuce, tomato, cheddar cheese garlic mayo	18
**Vegan buns & cheese available	
Cheese Burger* house-cured bacon, pickles, lettuce, tomato, cheddar cheese, burger sauce	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
*Double up your burger £4, add a fried egg £2	

Mains (include a side dish)

Boscawell Cornish Trout onion & potato rosti, chorizo, samphire, sweetcorn	24
St Austell Mussels served in creamy marinere sauce or garlic & white wine	23
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Suffolk Blythburgh pork chop 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	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, capers, sun blush tomatoes
Mac & Cheese	Garlic & rosemary roasted new potatoes
Peas, broad beans, sweetcorn, pink peppercorns	Tangzhong dinner rolls, tomato butter & oil
Braised red cabbage	Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel	9
Pecan & treacle tart custard	9
Lou's Tiramisu	9
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
Vanilla Basque cheesecake blackcurrant compote	9
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset meringue, Chantilly, raspberry	9

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Montgomery Cheddar, Baron Bigod, Wrekin Blue	

Little Pudding Tea or coffee with a small serving of either	7
Dark chocolate Rocky Road / Lemon posset / Spotted Dick & custard	
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.