

Sunday Lunch 2nd February

2 course £29 3 course £33

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£6 supplement

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi

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

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

Venison tartare hen's egg yolk, pickles *£6 supplement

Autumn squash mushrooms, lemon, onion, sage, whipped feta

Cured bresaola anchovy mayo, gherkin

Colchester Pyefleet Rock Oysters shallot vinegar *£6 supplement

Mains (include a side dish)

North East Atlantic Breem leeks, sauteed potatoes, sweetcorn

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

Gressingham duck breast pancetta, puy lentils, kale, pan jus *£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

Add garlic king prawns to your choice of steak £7

Boscastle Cornish trout prawn, samphire & spring onion risotto *£6 supplement

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

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

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

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

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink

Tamworth pork shoulder apple sauce

Yorkshire pudding, duck-fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £8

Pigs in blankets £6

Side Dishes (£4.50)

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Sugar snaps, toasted nuts & seeds

Peas, broad beans, sweetcorn, pink peppercorns

Rocket, parmesan, capers, sun blush tomatoes

Duck-fat roast potatoes

Tangzhong dinner rolls, tomato butter & oil

Sunday veg

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Orange & cranberry bread & butter pudding custard

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

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Vanilla Basque cheesecake caramelised white chocolate, blackcurrant compote

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

Montgomery Cheddar, Tunworth, 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.