

Dinner 11th March

Starters

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| Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi | 10 |
| Seared king scallops carrot & maple puree, samphire | 16 |
| Hereford beef mince toasted sourdough, horseradish | 10 |
| Pata Negra Iberian Paleta Jamon garlic toasted sourdough | 16 |
| NVB Welsh Rarebit fried hen's egg, milk stout Egyptian cream onions | 9 |
| Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket | 9 |
| Hereford beef carpaccio anchovy aioli, capers | 12 |

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

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| Plant Based Burger **pickles, lettuce, tomato, mature cheddar, garlic mayo | 18 |
| **Vegan buns & cheese available | |
| Cheese Burger* smoked bacon, pickles, lettuce, tomato, mature cheddar, 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)

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| North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb | 24 |
| Suffolk Blythburgh pork loin pomme purée, red cabbage, pan jus | 23 |
| Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg | 22 |
| Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, bearnaise sauce | 30 |
| 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 sweet potato, kale, crispy shallots, curried chickpeas, smoky maple yogurt | 22 |
| Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons | 22 |
| Cranoe Farm rack of lamb dauphinoise potatoes, tenderstem broccoli, pan jus | 34 |

Side Dishes

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| Hand-cut chips, Maldon Sea Salt | 5 |
| Mac & Cheese | |
| Tangzhong dinner rolls, tomato butter & oil | |
| Sugar snaps, toasted nuts & seeds | |
| Rocket, parmesan, capers, sun blush tomatoes | |
| Duck fat roast potatoes | |
| Spiced Jerusalem artichokes, garlic soured cream | |
| Miso cauliflower, sesame & nigella, spring onions | |

Puddings

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| Sticky toffee pudding toffee sauce, vanilla ice cream | 9 |
| Dark chocolate nemesis honeycomb, salted caramel sauce, raspberries | 9 |
| Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce | 8 |
| Gypsy Tart vanilla yoghurt | 9 |
| Vanilla Basque cheesecake blackberry compote | 9 |
| Black Forest profiteroles dark chocolate sauce | 9 |
| Affogato ; 2 scoops of vanilla & espresso | 6 |
| Lou's Tiramisu | 9 |
| Cheese board apricot & orange chutney, crackers, celery & grapes | 14 |
| Godminster Cheddar, Baron Bigod, Wrekin Blue | |

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| Little Pudding Tea or coffee with a small serving of either | 7 |
| Raspberry frangipane tart / Lemon posset / Dark chocolate Rocky Road | |

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| 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.