

Saturday Dinner 29th March

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

Venison shawarma flatbread pickled onion & cabbage, tzatziki

Fattorie burrata red pepper chilli jam, olive, basil, toast

Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil

Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket

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

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

Mains (include a side dish)

North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb

Scottish Halibut Troncon prawn, dill & caper risotto *£6 supplement

Suffolk Blythburgh pork chop pomme purée, braised red cabbage, pan jus

Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies,

sesame & nigella seeds, poached hen's egg

Cranoe Farm rack of lamb dauphinoise potatoes, 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, bearnaise sauce *£6 supplement

Add garlic king prawns to your choice of steak £7

Cumin roasted aubergine sweet potato, kale, curried chickpeas, smoky maple yogurt

Portobello mushroom & red pepper pie carrot puree, tenderstem broccoli, redcurrant sauce

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked rye bread. NYC style pastrami sandwich, simply served with a pickle on the side...

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

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

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

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Minted new potatoes

Spiced celeriac, garlic soured cream

Peas, broad beans, sweetcorn, pink peppercorns

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Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

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

Vanilla Basque cheesecake blackcurrant compote

Lemon posset Chantilly, meringue, raspberry

Affogato; 2 scoops of vanilla & espresso

Caramelised white chocolate profiteroles dark chocolate sauce

Gypsy Tart vanilla crème fraiche

Lou's Tiramisu

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

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

Little Pudding Tea or coffee with a small serving of either

Red berry frangipane tart / Biscoff mousse / Dark chocolate Rocky Road

All the little puddings the 3 small puddings above *£6 supplement

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.