

# Saturday Lunch 29<sup>th</sup> March

## Starters

|   |    |
|---|----|
| <b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi              | 10 |
| <b>Seared king scallops</b> carrot & maple puree, samphire                        | 16 |
| <b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough                   | 16 |
| <b>Datterino tomatoes</b> muhammara, peppers, multi-seed cracker, sauce de persil | 9  |
| <b>Fattorie burrata</b> red pepper chilli jam, olive, basil, toast                | 10 |
| <b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket   | 9  |

## Sandwiches (all served with hand-cut chips)

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| <b>Salt Beef Deli</b> sweet onion, lettuce, pickles, mustard aioli, Mayfield Swiss, malted bloomer | 15 |
| <b>Roasted halloumi</b> tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun       | 15 |
| <b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, house baked brioche bun             | 15 |

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

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| <b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo            | 18 |
| <b>Cheese Burger*</b> 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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| <b>North East Atlantic Cod</b> courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb  | 24 |
| <b>Suffolk Blythburgh pork chop</b> pomme purée, purple sprouting broccoli, pan jus  | 23 |
| <b>Local line caught Trout</b> garlic & parsley butter, spinach, flaked almonds *last one  | 24 |
| <b>Miso roasted celeriac</b> potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg  | 22 |
| <b>Rabbit pie</b> hispi cabbage, pomme anna, pan jus   | 23 |
| <b>Hereford Beef 10oz hanger steak</b> 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  |    |
| <b>Cumin roast aubergine</b> sweet potato, kale, crispy shallots, curried chickpeas, smoky maple yogurt  | 22 |
| <b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons  | 22 |
| <b>Reuben Sandwich</b> smoked brisket pastrami, sauerkraut, Oglefield cheese, Russian dressing, house-baked rye bread. NYC style pastrami sandwich, simply served with a pickle on the side... | 25 |

## Side Dishes

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| Hand-cut chips, Maldon Sea Salt                 | Rocket, parmesan, capers, sun blush tomatoes | 5 |
| Mac & Cheese                                    | Minted new potatoes                          |   |
| Tangzhong dinner rolls, tomato butter & oil     | Spiced celeriac, garlic soured cream         |   |
| Peas, broad beans & sweetcorn, pink peppercorns | Mangetout, toasted nuts & seeds              |   |

## Puddings

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|---|---|
| <b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream                            | 9 |
| <b>Dark chocolate nemesis</b> honeycomb, salted caramel sauce, raspberries              | 9 |
| <b>Caramelised banana</b> ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce | 8 |
| <b>Vanilla Basque cheesecake</b> blackcurrant compote                                   | 9 |
| <b>Gypsy Tart</b> vanilla crème fraiche   | 9 |
| <b>Caramelised white chocolate profiteroles</b> dark chocolate sauce                    | 9 |
| <b>Affogato</b> ; 2 scoops of vanilla & espresso  | 6 |
| <b>Lou's Tiramisu</b>   | 9 |
| <b>Lemon posset</b> Chantilly, meringue, raspberry                                      | 9 |

## Little Pudding Tea or coffee with a small serving of either

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| Red berry frangipane tart / Biscoff mousse / Dark chocolate Rocky Road | 7  |
| <b>All the little puddings</b> the 3 small puddings above              | 12 |

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.