

# Thursday Dinner 24<sup>th</sup> April

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Datterino tomatoes</b> muhammara, peppers, multi-seed cracker, sauce de persil	9
<b>Sirloin of Hereford beef</b> rocket, parmesan, balsamic	10
<b>Caesar salad</b> croutons, anchovies, gem lettuce, smoked bacon, parmesan, dressing	10
<b>Ashby Farm asparagus</b> wild garlic butter, poached hen's egg	10
<b>Beef, pistachio &amp; calves liver terrine</b> Egyptian Cream milk stout onions	10
<b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket	9

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

<b>Venison Burger</b> pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita	21
<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)

<b>North East Atlantic Cod</b> courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
<b>Local line caught Trout</b> braised gem, baby onions, peas, prawn butter	25
<b>Slow braised venison</b> tagliatelle pasta, green sauce, parmesan	24
<b>Suffolk Blythburgh pork chop</b> mustard mash, braised leeks, pan jus	23
<b>Cranoe Farm rack of lamb</b> dauphinoise potatoes, green beans, redcurrant sauce *last two	34
<b>Miso roasted celeriac</b> potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
<b>Rack of Venison</b> wild mushroom & truffle risotto, pan jus	28
<b>Cumin roasted aubergine</b> sweet potato, kale, curried chickpeas, smoky maple yogurt	22
<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
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, béarnaise	30
Add garlic king prawns to your choice of steak £7	
<b>Suffolk chicken breast</b> buttermilk spring onion pancake, kale, mushroom sauce	23

## Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
New potatoes, mint butter	
Tangzhong dinner rolls, tomato butter & oil	
Peas, broad beans, sweetcorn, pink peppercorn	
Rose harissa aubergine, spring onions, sour cream	
Mangetout, toasted nuts & seeds	

## Puddings

<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>Mixed berry sponge</b> custard	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lou's Tiramisu</b>	9
<b>Tomme D'Ariondaz</b> apricot & orange chutney, crackers, celery & grapes	8

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

Gypsy 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.