

# Saturday Dinner 10<sup>th</sup> February

2 course £32

3 course £35

## Starters

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Seared king scallops** peas, spinach, mint, pork onion puff \*£5 supplement

**Pickle baby beetroot** orange, goat's curd, walnut, rocket

**Spiced winter squash** mushrooms, garlic, lemon, sage, whipped feta

**Sumac oyster mushrooms** flatbread, cucumber, tomato, onion, yoghurt

**Braised ox tongue** pickled red cabbage

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£5 supplement

## Mains (include a side dish)

**Mediterranean Seabass** pomme rosti, braised baby gem, onions, sweetcorn, chorizo

**Red pepper romesco & roasted chickpea** tenderstem broccoli, almonds, tahini yoghurt

**Whole roast poussin** chorizo pearl barley, pan jus \*allow 25 minutes

**West Coast Mackerel** Italian potatoes, hispi cabbage

**Suffolk Blythburgh Asian spiced pork cutlet** Gochujang noodles, pak choy, spring onion, sesame

**Gressingham Duck breast** orange, sultana & pistachio cous cous, BBQ sauce

**Cranoe Farm rack of lamb** dauphinoise potato, green beans, redcurrant sauce \*£5 supplement

**Miso glazed aubergine** tahini & cumin hummus, pickled cabbage, nuts & seeds, chillies, kale

**Grange Farm Hereford 10oz hanger steak** prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns £7

**Harissa glazed celeriac** sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg

**Grange Farm Hereford 12oz sirloin steak** mushrooms, tomato, onion, bearnaise sauce

\*£5 supplement

## Burgers (hand cut chips, Monterey Jack, coleslaw, Karaway Bakery brioche)

**Plant Based Burger\*\*** pickles, lettuce, tomato, garlic mayo

\*\*vegan friendly buns & cheese available

**Cheese Burger\*** home cured bacon, pickles, lettuce, tomato, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

\*Double up with an extra patty in your burger £4, add fried egg £2

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Rocket & parmesan, sun blushed tomatoes, capers

Garlic & rosemary roasted new potatoes

Ridouts of Heacham oat topped granary, olives & oil

Mac n 4 Cheese

Sugar snaps, toasted nuts & seeds

Courgettes & kale

Tenderstem broccoli, wild mushrooms

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** salted caramel, honeycomb

**Tonka bean & cinnamon poached pear** fruit & mixed nut granola, sorbet

**Vanilla Basque cheesecake** raspberry coulis

**Lou's Tiramisu**

**Gypsy Tart** Chantilly, raspberries

**Affogato**; 2 scoops of vanilla & espresso

**Cropwell Bishop Stilton** apricot & orange chutney, crackers, celery & grapes

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

Dark chocolate & orange mousse / Lemon posset / Gypsy Tart

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.