

# Dinner 11<sup>th</sup> February

## Starters

<b>Seared king scallops</b> peas, spinach, mint, pork onion puff	15
<b>Sumac oyster mushrooms</b> flatbread, cucumber, tomato, onion, yoghurt	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Pickle baby beetroot</b> orange, goat's curd, walnut, rocket	8
<b>Braised ox tongue</b> pickled red cabbage	10
<b>Avocado St Anselm</b> cocktail sauce, prawns, paprika	10
<b>Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9

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

<b>Plant Based Burger**</b> pickles, lettuce, tomato, garlic mayo	17
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\*\*vegan friendly buns & cheese available

<b>Cheese Burger*</b> home cured bacon, pickles, lettuce, tomato, burger sauce	18
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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 a fried egg £2

## Mains (include a side dish)

<b>West Coast Mackerel</b> Italian potatoes, hispi cabbage	24
<b>Red pepper romesco &amp; roasted chickpea</b> tenderstem broccoli, almonds, tahini yoghurt	21
<b>Suffolk Blythburgh Asian spiced pork cutlet</b> Gochujang noodles, pak choy, spring onion, sesame	23
<b>Miso glazed aubergine</b> tahini & cumin hummus, pickled cabbage, nuts & seeds, chillies, kale	22
<b>Grange Farm Hereford 10oz hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	25
<b>Harissa glazed celeriac</b> sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg	22
<b>Grange Farm Hereford 12oz flat iron steak</b> mushrooms, tomato, onion, whipped Cropwell bishop	28
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	21
<b>Gressingham duck breast</b> dauphinoise potato, green beans, redcurrant sauce	26

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket & parmesan, sun blushed tomatoes, capers
Duck fat roasted potatoes
Ridouts of Heacham oat topped granary, olives & oil
Mac n 4 Cheese
Satay cauliflower, spring onions, sesame
Norfolk carrots & maple syrup
Sugar snaps, toasted nuts & seeds

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, honeycomb	8
<b>Vanilla &amp; cinnamon poached pear</b> fruit & mixed nut granola, sorbet	7
<b>Gypsy Tart</b> Chantilly cream, raspberries *last one	8
<b>Treacle &amp; pecan tart</b> Dorset clotted cream	8
<b>Vanilla Basque cheesecake</b> raspberry coulis	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	5
<b>Cropwell Bishop Stilton</b> apricot & orange chutney, crackers, celery & grapes	7
<b>Little Pudding</b> Tea or coffee with a small serve of either	
Dark chocolate & orange mousse / Lemon posset / Gypsy Tart	7

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.