

Saturday Dinner 13th April

2 course £32

3 course £35

Starters

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

Seared King Scallops Norfolk carrot & maple, pancetta *£5 supplement

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

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

Carpaccio of Hereford beef rocket, parmesan

Ashby Farm asparagus poached hen's egg, wild garlic oil

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

Holderness Coast Dressed Crab lemon mayonnaise, bread *£5 supplement

Mains (include a side dish)

South Coast Gilt Bream pomme rosti, mixed greens, dill cream sauce

Scottish Turbot sauce vierge, samphire, crab *£5 supplement

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

St Austell Mussels served in creamy marinere sauce or garlic & white wine

Suffolk Blythburgh pork cutlet butternut, corn, onion, yoghurt, honey & mustard jus

Cranoe Farm rack of lamb dauphinoise potatoes, tenderstem broccoli, redcurrant sauce *£5 supplement

Hereford Beef 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

Szechwan pepper roasted aubergine chilli hummus, pickled cabbage, kale, nuts & seeds

Hereford 12oz sirloin steak mushrooms, tomato, onion, béarnaise sauce *£5 supplement

Gressingham duck breast pomme puree, Ashby Farm asparagus, pan jus

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 a fried egg £2

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Garlic & rosemary roasted new potatoes

Mac n 4 Cheese

Mangetout, toasted nuts & seeds

Rocket & parmesan, sun blushed tomatoes, capers

Ridouts of Heacham oat topped granary, olives & oil

Wild garlic & chilli courgettes

Za'atar butternut squash, tahini yoghurt, pomegranates

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

Lou's Tiramisu

Vanilla Basque cheesecake raspberries

Gypsy Tart raspberries, Chantilly

Affogato; 2 scoops of vanilla ice cream & espresso

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

Tomme d'Ariondaz 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.