

# Dinner 25<sup>th</sup> April

## Starters

<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Seared King Scallops</b> Norfolk carrot & maple, pancetta	15
<b>Smoked red beetroot</b> whipped mascarpone, granola, spring onion, dill, horseradish	8
<b>Sumac oyster mushrooms</b> flatbread, cucumber, tomato, onion, yoghurt	9
<b>Ashby Farm asparagus</b> poached hen's egg, wild garlic oil	10
<b>Farrow Farm pork belly</b> chorizo jam, fennel, nigella seed	9

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

<b>Plant Based Burger</b> **pickles, lettuce, tomato, garlic mayo	18
---	----

\*\*vegan friendly buns & cheese available

<b>Farrow Farm Pork &amp; Iberian ham</b> lettuce, tomato, pickles, chorizo jam	20
---	----

<b>Cheese Burger</b> * home cured bacon, pickles, lettuce, tomato, burger sauce	18
---	----

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>South Coast Mackerel</b> pomme rosti, mixed greens, sauce vierge	24
---	----

<b>Tofu koftas</b> cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah	22
--	----

<b>Suffolk Blythburgh pork cutlet</b> butternut, corn, onion, yoghurt, honey & mustard jus	23
--	----

<b>St Austell Mussels</b> served in creamy marinier sauce or garlic & white wine	22
--	----

<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut that the butcher	25
---	----

would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns £7

<b>Cumin roasted aubergine</b> saag aloo, pickled onion & chillies, mint yoghurt	22
--	----

<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, peppercorn sauce	28
--	----

<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
---	----

<b>Cranoe Farm rack of lamb</b> dauphinoise potato, green beans, redcurrant sauce *last two	30
---	----

<b>Tamworth pork shoulder</b> mustard mash, broccoli, apple, pan jus	23
--	----

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

Garlic & rosemary roasted new potatoes

Ridouts of Heacham oat topped granary, olives & oil

Mac n 4 Cheese

Wild garlic & chilli courgettes

Mangetout, toasted nuts & seeds

Za'atar butternut squash, tahini yogurt, pomegranates

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
--	---

<b>Dark chocolate nemesis</b> salted caramel, honeycomb	8
---	---

<b>Tonka bean &amp; cinnamon poached pear</b> fruit & mixed nut granola, sorbet	7
---	---

<b>Lou's tiramisu</b>	8
-----------------------	---

<b>Gypsy Tart</b> raspberries, Chantilly	9
--	---

<b>Vanilla Basque cheesecake</b> raspberries	9
--	---

<b>Affogato</b> ; 2 scoops of vanilla ice cream & espresso	6
--	---

<b>Tomme d'Ariondaz</b> apricot & orange chutney, crackers, celery & grapes	7
---	---

<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	7
--	---

Dark chocolate & orange mousse / Lemon posset / Treacle 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.