

Saturday Dinner 6th July

2 course £32 3 course £35

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish
Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt
Half pint king prawns lemon aioli, bread
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement
Auricchio Burrata red pepper chilli jam, black olive, basil, toast

Mains (include a side dish)

Yellowfin tuna nicoise* mixed leaf, olives, anchovies, potatoes, tomato, capers, green beans, hen's egg
*Our tuna is sashimi grade, we sear to serve
Suffolk Blythburgh pork cutlet butternut, corn, onion, yoghurt, honey & mustard jus
Tofu koftas cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah
Mediterranean Sea Bream pomme rosti, mixed greens, wild mushrooms, chorizo
Cranoe Farm rack of lamb dauphinoise potatoes, green beans, 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
Hereford 12oz sirloin steak mushrooms, tomato, onion, béarnaise sauce *£5 supplement
Why not add garlic king prawns to your choice of steak £7
Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Burgers (hand cut chips, Emmental cheese, 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
Mixed leaf, parmesan, capers, sun blush tomatoes
Garlic & Rosemary roasted new potatoes
Mac n 4 Cheese
Courgette, pickled chillies, lemon butter
Poppy seed bread, sun blushed tomato butter & oil
Sugar snaps, toasted nuts & seeds
Butternut squash, tahini yoghurt & pomegranates

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet
Basque cheesecake blackcurrant compote
Lou's Tiramisu
Affogato; 2 scoops of vanilla & espresso
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes
Lincolnshire Poacher, Baron Bigod, Hebridean Blue
Great for two people to share or *£5 supplement on its own
Little Pudding Tea or coffee with a small serve of either
Dark chocolate delice & honeycomb / Lemon posset / Butterscotch mousse & candied pecans
All the (little) puddings the 3 small puddings above, as they are... *£5 supplement

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.