

Saturday Dinner 31st August

2 course £32 3 course £35

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Holderness Coast dressed crab lemon mayonnaise, bread, lemon *£5 supplement
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
Hereford beef mince on toasted sourdough horseradish
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement
Auricchio Burrata red pepper chilli jam, black olive, basil, toast
Half pint king prawns lemon aioli, bread
Smiths Smokery smoked eel horseradish, lemon, bread

Mains (include a side dish)

Yellowfin tuna nicoise* spinach, 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
Whole Scottish plaice kale, capers, cherry tomatoes, crab butter *£5 supplement
Tofu koftas cannellini bean puree, pickled red cabbage, broccoli, pomegranates, dukkah
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
Cranoe Farm pulled lamb shawarma oregano potatoes, pickled cucumber, pomegranates, Mint yoghurt, onion, cabbage, flat bread

Burgers (hand cut chips, Emmental cheese, coleslaw, house baked brioche bun)

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	Rocket, parmesan, capers, sun blush tomatoes
Mac n 4 Cheese	Garlic & rosemary roasted new potatoes
Mangetout, toasted nuts & seeds	Tangzhong dinner rolls, tomato butter & oil
Kale, anchovies, capers, honey mustard	Rose harissa roasted Courgette, yogurt

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet
Lemon posset Chantilly, raspberry, meringue
Basque cheesecake blackcurrant compote
Lou's Tiramisu
Affogato; 2 scoops of vanilla & espresso
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes
Connage Gouda, Baron Bigod, Young Buck 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.