

Saturday Dinner 21st September

2 course £32 3 course £35

Starters

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

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

Lamb sweetbreads artichoke puree, peas, pancetta, pan jus

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

Half pint king prawns lemon aioli, bread

Hereford beef mince toasted sourdough, horseradish

Holderness dressed crab lemon mayonnaise, bread *£5 supplement

Bombay Sapphire & dill cured gravadlax celeriac remoulade

Datterino tomatoes chickpea & ricotta hummus, sumac, red onion, sunflower seeds, baby basil

Mains (include a side dish)

South Coast Bream pomme rosti, mixed greens, wild mushrooms, pancetta

Boscastle Cornish Trout prawn & spinach risotto *£5 supplement

Suffolk Blythburgh pork belly spinach & parmesan polenta, cider sauce

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

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

Egyptian Cream milk stout braised Hereford beef horseradish scone, colcannon

Burgers (hand cut chips, mature cheddar, 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

Mac n 4 Cheese

Mangetout, toasted nuts & seeds

Roasted squash, crème fraiche, pickled chillies

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Spiced celeriac, 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

Blackcurrant & damson steamed sponge pudding custard

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Isle of Mull cheddar, Wigmore, Pevensy 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 / Damson jelly & vanilla crème fraiche

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.