

Dinner 1st October

Starters

Seared King Scallops Norfolk carrot & maple, samphire	15
Creamy wild mushrooms on sourdough toast poached hens egg	9
Fattorie Burrata red pepper chilli jam, black olive, basil, toast	10
Smith's Smokery smoked eel horseradish, lemon, bread	10
Hereford beef mince toasted sourdough, horseradish	10
Datterino tomatoes hummus, sumac, red onion, sunflower seeds, baby basil	9
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9

Burgers (hand cut chips, mature cheddar, coleslaw, house baked brioche bun)

Plant Based Burger **pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available	18
Cheese Burger * 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)

Scottish plaice tomatoes, capers, mussels, samphire	24
Courgette, pea & mint risotto parmesan, poached hens egg	22
Locally Caught Trout mixed greens, lemon butter	24
Suffolk Blythburgh pork belly spinach & parmesan polenta, cider sauce	23
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	25
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce	28
Why not add garlic king prawns to your choice of steak £7	
Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt	22
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
Hereford beef slow braised short rib mustard mash, red cabbage	26
Cranoe Farm rack of lamb dauphinoise potatoes, greens beans, pan jus	32

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Mac n 4 Cheese
Champ potatoes & smoked bacon
Mangetout, toasted nuts & seeds
Tangzhong dinner rolls, tomato butter & oil
Roasted squash, crème fraiche, pickled chillies

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet	7
Apricot frangipane tart custard	9
Affogato ; 2 scoops of vanilla & espresso	6
Basque cheesecake blackcurrant compote	9
Blackcurrant & damson steamed sponge pudding custard	8
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Isle of Mull cheddar, Wigmore, Pevensy Blue	
Little Pudding Tea or coffee with a small serve of either	7
Dark chocolate delice & honeycomb / Lemon posset / Damson jelly & vanilla crème fraiche	
All the (little) puddings the 3 small puddings above, as they are...	12

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.