

Saturday Dinner 26th October

2 course £32 3 course £35

Starters

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

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Turmeric spiced celeriac tzatziki, pomegranates, chervil

Gressingham duck liver pate greengage, rye toast

Half pint king prawns lemon aioli, bread

Hereford beef mince toasted sourdough, horseradish

Scottish Langoustine lemon mayonnaise, bread *£5 supplement

Datterino tomatoes muhammara, peppers, multi seed cracker, sauce de persil

NVB Welsh Rarebit on toast Egyptian cream milk stout onion jam, fried hen's egg

Mains (include a side dish)

North East Atlantic Wolf Fish St Austell bay mussel risotto, spinach, leek

Karaway roasted carrot & potato pave whipped beets, fennel, thyme, chickpeas, Dijon dressing

Scottish Plaice sauteed potatoes, capers, samphire, peas, tomato, lemon butter

Suffolk Blythburgh pork cutlet pomme puree, red cabbage, cider sauce

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 whipped tofu, balsamic onion, tomato, almonds, gochujang dressing

Miso glazed celeriac pomme rosti, carrot remoulade, poached hen's egg

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

Braised red cabbage

Rocket, parmesan, capers, sun blush tomatoes

Garlic & rosemary roasted new potatoes

Tangzhong dinner rolls, tomato butter & oil

Spiced autumn squash, pomegranates, tahini

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet

Dark chocolate cookie dough strawberry pannacotta ice cream

Basque style cheesecake crème brulee serve, blackcurrant compote

Quince fool vanilla yogurt, ginger crumb

Affogato; 2 scoops of vanilla & espresso

Pavlova Chantilly cream, damsons, frosted pecans

Gooseberry steamed sponge pudding custard

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

Isle of Mull cheddar, Wigmore, Pevensy Blue *£5 supplement on its own

Little Pudding Tea or coffee with a small serve of either

Dark chocolate torte / Lemon posset / Strawberry frangipane tart

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.