

# Dinner 30<sup>th</sup> October

## Starters

<b>Seared King Scallops</b> Norfolk carrot & maple, samphire	15
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Scottish Langoustines</b> lemon mayonnaise, bread	15
<b>Turmeric spiced celeriac</b> tzatziki, pomegranates, chervil	9
<b>Gressingham duck liver pate</b> greengage, rye toast	8
<b>NVB Welsh Rarebit on toast</b> Egyptian cream milk stout onion jam, fried hen's egg	9
<b>Smith's Smokery smoked eel</b> horseradish, lemon	10
<b>Hereford beef mince</b> toasted sourdough, horseradish	10
<b>Datterino tomatoes</b> muhammara, peppers, multi seed cracker, sauce de persil	9

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

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

<b>North East Atlantic Hake</b> pomme rosti, chorizo, mixed greens, wild mushrooms	24
<b>Karaway roasted carrot &amp; potato pave</b> whipped beets, fennel, thyme, chickpeas, Dijon dressing	22
<b>Gressingham duck breast</b> pomme puree, red cabbage, pan jus	27
<b>Cranoe Farm rack of lamb</b> dauphinoise potatoes, green beans, redcurrant sauce *last one	32
<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	25
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, peppercorn sauce	28
Why not add garlic king prawns to your choice of steak £7	
<b>Cumin roasted aubergine</b> whipped tofu, balsamic onion, tomato, almonds, gochujang dressing	22
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
<b>Wild mushroom risotto</b> spinach, parmesan, poached hen's egg	22

## 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
Braised red cabbage
Tangzhong dinner rolls, tomato butter & oil
Roasted squash, tahini yogurt, pomegranates
Mange tout, toasted nuts & seeds

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> honeycomb, salted caramel, raspberries	9
<b>Vanilla &amp; cinnamon poached pear</b> fruit & mixed nut granola, sorbet	7
<b>Dark chocolate cookie dough</b> strawberry pannacotta ice cream	8
<b>Quince fool</b> vanilla yogurt, ginger crumb	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford cheddar, Wigmore, Pevensey Blue	
<b>Little Pudding</b> Tea or coffee with a small serve of either	7
Dark chocolate torte / Lemon posset / Strawberry frangipane tart	
<b>All the (little) puddings</b> 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.