

# Lunch 1<sup>st</sup> October

## Starters

<b>Seared King Scallops</b> Norfolk carrot & maple, samphire	15
<b>Creamy wild mushrooms on sourdough toast</b> poached hens egg	9
<b>Fattorie Burrata</b> red pepper chilli jam, black olive, basil, toast	10
<b>Smith's Smokery smoked eel</b> horseradish, lemon, bread	10
<b>Hereford beef mince</b> toasted sourdough, horseradish	10
<b>Datterino tomatoes</b> hummus, sumac, red onion, sunflower seeds, baby basil	9

## Sandwiches & Salads (add a side dish for £12 all in)

<b>Salt Beef Deli</b> Emmental cheese, mustard mayonnaise, lettuce, pickles, sweet onion, brioche bun	10
<b>Croque Madame</b> Tamworth ham, Gruyere cheese, fried hen's egg	10
<b>Charred halloumi</b> tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	10
<b>Scottish Prawns</b> cucumber, rocket, cocktail sauce, house baked brioche bun	10
<b>Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9
<b>Autumn squash</b> mushrooms, lemon, onion, crème fraiche	9
Add crispy fried tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6	

## 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	

## Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

<b>Vine tomato &amp; mozzarella</b> fresh basil	13
<b>Florentine</b> spinach, hen's egg, pine nut pesto	14
<b>'Nduja sausage</b> wild mushrooms, spring onion, honey	15

## Mains (include a side dish)

<b>Scottish plaice</b> tomatoes, capers, mussels, samphire	24
<b>Courgette, pea &amp; mint risotto</b> parmesan, poached hens egg	22
<b>Locally Caught Trout</b> mixed greens, lemon butter	24
<b>Suffolk Blythburgh pork belly</b> spinach & parmesan polenta, cider sauce	23
<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
Why not add garlic king prawns to your steak £7	
<b>Cumin roasted aubergine</b> saag aloo, pickled onion & chillies, mint yoghurt	22
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
<b>Hereford beef slow braised short rib</b> mustard mash, red cabbage	26

## 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

<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>Apricot frangipane tart</b> custard	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Basque cheesecake</b> blackcurrant compote	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Isle of Mull cheddar, Wigmore, Pevensy Blue	
<b>Little Pudding</b> Tea or coffee with a small serve of either	7
Dark chocolate delice & honeycomb / Lemon posset / Damson jelly & vanilla crème fraiche	
<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.